

THE NATIONAL PROVISIONER

NOVEMBER 10, 1943

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BUFFALO Self-Emptying Silent Cutters are available with bowl capacities of 200, 350, 600 and 800 lbs. The Model 70-B (above) cuts and empties 800 lbs. of meat in 5 to 8 minutes.



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July 2, 1943

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THE NATIONAL PROVISIONER

Volume 109

NOVEMBER 6, 1943

Number 19

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Illustrated here are but a few of Globe's trucks to show a range of types. What we can not show is the solid, honest, dependable construction and the careful and skillful design that goes into them. They are perfectly balanced and easy running. They are designed to be sanitary and easy to clean, durable and economical. Let us give you complete information.

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9 years of serving the Meat Packing Industry with expertly designed equipment



If you're making sausage for the Armed Forces, it's a good idea to use Armour's Natural Casings and be sure of meeting requirements.

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This is an actual photograph of ring bologna in Armour's Natural Beef Round Casings.

Notice how plump, how well-filled, how appetizing this sausage looks.

It has eye-appeal, *naturally*.

It has sales-appeal in a dealer's meat case, because any shopper can tell at a glance that here is bologna at its flavorful finest.

We think this is a very good reason for using Armour's Natural Beef Round Casings on your Ring Bologna.

And we make a complete line of these carefully-selected casings for your use, so that you'll find just the size you need.

We'd like to talk to you about your casing problems. We'd welcome the opportunity to prove that Armour's Natural Casings are your wise choice for sausage with eye-appeal, taste-appeal, sales-appeal.

Why not place your order today?

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U.S. Amends Slaughter Payment Regulation

AMENDMENT No. 2 to Livestock Slaughter Payments Regulation No. 3 of the Defense Supplies Corp. was issued on November 2 to provide for the additional livestock slaughter payment of 80c per cwt. (live weight) to non-processing slaughterers of beef, in accordance with the directive issued October 25 by Fred M. Vinson, director of the Office of Economic Stabilization.

Earlier, Director Vinson of OES announced that the cattle price stabilization program outlined in his directive would not affect the current general subsidy payments for cattle slaughtered prior to December 1, 1943. However, as an aid to small business, he said, the additional payments to non-processing slaughterers will apply for all cattle slaughtered by them on and after November 1. The revised general subsidy program announced on October 25 will apply only to cattle slaughtered during accounting periods beginning after November 30, 1943.

Provisions of Amendment

Amendment 2 to Livestock Slaughter Payments Regulation No. 3 of the Defense Supplies Corp. provides for the introduction of a new section (14) covering the subject of extra compensation for non-processing slaughterers of beef, which became effective as of November 1, 1943. Under the amendment, any non-processing slaughterer of beef who files an application for livestock slaughter payments with the DFC under the previously established provisions of Regulation No. 3 may file a claim for the supplemental slaughter payments in connection with cattle slaughtered on and after November 1, 1943, for any accounting period for which he files an application for payment under other provisions of the regulation.

Amendment No. 2 also defines "non-processing slaughterer of beef," "unaffiliated slaughterer," "processor or purveyor of meat," and other terms, stipulates persons eligible for extra compensation under the program, and provides data on the filing and payment of claims. The complete text of the amendment follows:

Section 14. Extra Compensation for Non-Processing Slaughterers of Beef. (a) Definitions.

(1) "Non-processing slaughterer of beef" means an unaffiliated slaughterer as hereinafter defined who during six consecutive months of 1942, sold, and who currently sells, 98 per cent or more, measured in dressed carcass weight, of the total beef produced from cattle

(Continued on page 19.)

Orderly Marketing of Hogs Imperative, Warns Food Administrator Jones

ORDERLY marketing of hogs is imperative to avoid a collapse of marketing, processing and distribution machinery, Marvin Jones, administrator of the War Food Administration, warned this week. He pointed out the probability that during December and January the number of hogs offered for sale will exceed the capacity of plants to handle them, and that transportation facilities may be inadequate to move all hogs to market when they are offered for sale.

The statement by Jones was prompted by the record supply of hogs now coming to market. In the past two weeks, marketing records at many points have been broken and congestion in some killing plants is reported. In the first

UP HAMBURGER POINT VALUE

The ration point value of hamburger was increased from 7 to 8 points per lb., effective November 2, through the issuance of Amendment 23 to Supplement No. 1 to RO 16. Simultaneously, OPA broadened its definition of hamburger to permit additional meatier cuts of the lower grades of beef now being produced in large quantities to be sold as hamburger. The new point value applies to all meats which may now be retailed as hamburger, OPA emphasized.

CANADIAN PACKERS REQUIRED TO SAVE HOG BRISTLE

Canadian hog slaughterers must remove bristle from every hog killed and send the material to a central collection point for sale at set prices, under an order made public last week by Canada's Wartime Prices and Trade Board.

Stating that the bristle rates as a "vital war commodity," the board pointed out that bristle supplies from usual sources are difficult to obtain and "it is essential that the domestic supply be increased."

See page 35 . . .

... for late news of interest to the meat packing industry.

four market days of this week the 20 leading markets handled 535,000 hogs, compared with 526,000 a week earlier and only 364,000 head during the same week of last year.

The WFA also announced that a series of three meetings will be held in the major hog producing areas of the country on November 6, 8 and 9. The meetings are being held to consider how to market the nation's record pig crop without serious loss to farmers and waste of pork needed to feed war workers and fighters. They will be held in Indianapolis, St. Paul and Kansas City.

The WFA administrator urged war boards in all sections of the country to appeal to farmers to spread their marketings over a longer period of time. His statement carried six points that must be considered during the marketing season, including:

1) This year's crop is about 21 per cent larger than the record crop of 1942;

2) Hog slaughter during the last three months of 1943 will probably be 25 to 30 per cent above the last quarter of 1942;

3) There is a manpower shortage, particularly of packinghouse labor, which in simple terms can be stated as the job of handling 20 per cent more hogs with from 10 to 15 per cent less labor;

4) Storage facilities will be taxed to the utmost. To prevent waste from lack of storage, the marketing of hogs must be spread out over wider-than-normal periods.

5) Transportation facilities for marketing of hogs are limited and orderly marketing is necessary if congestion is to be avoided, and

6) Hog farrowings need to be leveled off in line with feed supplies and to meet the increased feed needs of the dairy and poultry industry. Farmers should be urged to feed hogs to no more than average weights as a means of making more efficient use of available feed supplies.

"The help of farmers will be needed in maintaining the government support price for hogs," declared Jones. "The support price is \$13.75 for good and choice hogs weighing from 200 to 270 lbs., Chicago basis. If hogs are marketed faster than packing plants can process them, it would be useless for the government to purchase live hogs in an attempt to hold the price, because

the only place the government could turn to have them processed would be to the already overtaxed packing plants.

"It is, therefore, in part the responsibility of farmers to maintain the support price for hogs by helping to regulate the flow of hogs to market. Government licenses commit packers to pay not less than the support price for hogs but they cannot be required to buy hogs faster than they can handle them."

Jones promised that the government will buy adequate quantities of pork products meeting federal specifications, at prices sufficiently high to reflect the support price or higher.

Meanwhile, meat production in 1944 was forecast at 24,000,000,000 lbs. by the Bureau of Agricultural Economics, but the agency added that military, lend-lease, and other non-civilian meat demands will be about one-fourth higher than in 1943, so that the amount allocated to civilians will be smaller, and production will not be large enough to supply all needs.

This forecast is the same as the total production estimated for the year, which is by far the largest ever attained in this country, BAE said in its monthly review of the livestock situation. Cattle and calf marketings so far have been about in line with the prediction that total slaughter will exceed that of a year ago by a million head.

Total hog marketings for the year are not expected to be materially affected by the temporary disruption caused by live hog ceilings, but are estimated at 93,000,000 head, or 20 per cent above a year ago, with the inspected slaughter estimated at 65,000,000 head.

Hog slaughter in 1944 may exceed 1943 by three or four million head and pork production may also be larger. Marketings will be especially heavy during the first nine months of the year, but with a smaller spring pig crop expected, marketings next fall are likely to be below current levels, it was reported.

Despite the probability that cattle slaughter will be the largest on record during 1943, the number of cattle on farms January 1, 1944, is expected to be 2,000,000 to 3,000,000 head larger than the previous high of 78,200,000 head a year ago. With favorable weather and feed crops in 1944, cattle numbers might continue to increase even if cattle slaughter is expanded, the report said.

SET EXPORT LARD PRICE

Amendment 4 to the second revised maximum export price regulation, effective November 8, established a uniform maximum premium of 8 per cent over domestic maximum price at Chicago basing point, on shipments appropriately packed for export. The amendment was issued to eliminate lack of uniformity in the premiums.

INDUSTRY LEADERS MOURN DEATH OF G. F. SWIFT

Shocked by the sudden death last week of G. F. Swift, vice chairman of the board of Swift & Company, representatives of the livestock and meat industry were quick to point out the serious loss which the field has suffered through the death of the veteran packer. Two of the statements made by industry spokesmen follow:

R. C. Pollack, general manager, National Live Stock and Meat Board:

"The passing of G. F. Swift takes from our midst a man who for years has championed the cause of close cooperation among all branches of the livestock and meat industry. Although a meat packer, he never lost sight of the interdependence of the various branches of the industry in serving humanity.

"His untimely death is a severe shock to all of those associated with agriculture and the livestock and

meat industry. We have lost a conscientious leader, a wise counselor and a loyal friend."

Wesley Hardenberg, president, American Meat Institute:

"The death of Gustavus Franklin Swift is a distinct shock to the entire membership of the American Meat Institute. Mr. Swift's wise counsel and guidance as a member of Institute committees was invaluable over many years and contributed in no small way to the steady growth of the organization.

"Mr. Swift's passing is deeply mourned, not only by the meat packing industry within whose ranks he was held in the highest esteem, but in the livestock industry as well. Mr. Swift was a member of the Institute's board of directors and gave unstintingly of his time and constructive thought as chairman of important committees. Mr. Swift's death is a great loss to the entire meat industry."

AFTER YOUR CROPS ARE HARVESTED—

THERE'S A GOOD JOB FOR YOU
★ AT Rath's
Good working conditions—
★ GOOD WAGES ★
Farmers and farm help will find a variety
EMPLOYMENT OFFICE THE RATH PACKING CO. WATERLOO, IOWA

IOWA PACKING PLANT SEEKS FARM LABOR

Now killing 6,000 hogs daily and looking forward to a prospective slaughter of approximately 10,000 daily during the peak winter months, Rath Packing Co., Waterloo, Ia., recently ran this advertisement in an attempt to tap the farm labor supply in its area. The ad pointed out that the farmers would be doing a patriotic service by taking over meat plant work during winter months and that their draft status would not be affected if their transfer to meat packing activities were undertaken in accordance with War Manpower Commission regulations (THE NATIONAL PROVISIONER, October 23, p. 12). The men so hired will be required to report back to their respective farms next March.

United Nations Contract for South American Meats

The Combined Food Board announced last week that the British Ministry of Food, in fulfillment of its assigned responsibility as sole purchaser for the United Nations of South American meat and meat products, had concluded contracts with Argentina and Uruguay for their exportable surplus. Offers have also been made to Brazil and Paraguay and their acceptances are awaited. The contracts cover approximately a two-year period ending September 30, 1944, and apply to all meats shipped since the expiration of previous contracts.

Prices in the new contracts are somewhat higher than those paid in the last contracts. Meats of similar grade and product form will carry about the same relative prices for each of the supplying countries. The price per pound for frozen beef ranges (U. S. currency equivalent) from 5 1/4c to 12 1/4c, f.o.b. shipping point, depending on quality and whether the bone has been removed from the meat. Most of the South American beef is now shipped boned-out to save cargo space. The price specified for first grade canned corned beef, f.o.b. shipping point, is equivalent (in U. S. currency) to about 18.1c per lb. when packed in 12-oz. tins and about 17.4c when packed in 6-lb. tins.

The meat supplies thus acquired will be shared among the various claimant nations on the basis of recommendations made by the Combined Food Board. As in the past, practically all of the frozen and cured meat is scheduled to go to the United Kingdom. None of the fresh meat will enter the United States. The canned meats will be utilized primarily for military purposes and the sharing countries will include Canada,

the United States, the Soviet Union, the United Kingdom and the Union of South Africa.

In order that canned corned meat may be conserved for the use of armed forces in action, those of the United Nations sharing in the food board allocations have, wherever practicable, eliminated civilian consumption. Even within the armed forces, consumption is being confined to situations in which other types of meat are not available. In keeping with this program, the U. S. government, under General Imports Order M-63, now prohibits the importation into the continental area of canned meats for civilian use.

AMENDMENT 12 TO RMPR 148

In order to make the lower-priced regular cut of pork loin from which pork chops are derived more readily available to consumers, the OPA, in Amendment 12 to RMPR 148, effective November 9, prohibited the sale to retailers of the higher-priced boneless pork loin, fresh, frozen or cured. This was done by changing the definition of boneless loins in the maximum price regulation covering wholesale sales of pork cuts.

No change in price is effected by the amendment. Canadian bacon, which is derived from boneless loin cuts, but is smoked or prepared for immediate consumption, is still permitted to be sold to retailers.

The new definition of boneless loins and the prohibition on sales to retailers were made necessary, OPA said, because some sellers were not trimming loins properly and were requiring retailers to buy fresh or frozen boneless loins in place of lower-priced regular loins.

The wholesale cut of boneless pork loin is defined in the amendment as "confined to the boneless 'eye-muscle' only, separated from the other parts of the pork loin at the natural muscle seam with the fat limited to $\frac{1}{4}$ in. in thickness."

OPA Amends MPR 389 to Relieve Sausage Abuses

Moving to end the practice of selling low-grade hamburger as Type 3 breakfast sausage by some members of the trade, the Office of Price Administration on November 3 revised its legal definition and pricing of Type 3 breakfast sausage in Amendment 9 to MPR 389. The amendment is effective November 8.

Under the new definition, this sausage must be made with pork as the major ingredient and no more than two other meats or meat by-products as minor ingredients, and with no detached beef fat. Fat content of the product is limited to 30 per cent; maximum "yield" is established at 100 per cent of the

meat, by-products and extender which are used.

The amendment also changes the definition of Type 2 fresh pork sausage to establish a maximum yield of 100 and stipulates that artificial casings no longer need be designated as "A. C." if the name or trade-mark of the casing manufacturer is clearly shown on the casing.

Another change in the regulation requires that the seller's invoice describe the container where the price charged includes an addition for boxing or packaging. Finally, the amendment establishes separate prices for fresh pork, or breakfast sausage, packed in sealed cardboard cartons or sealed packages of moisture-resistant paper with the sausage manufacturer's brand name or trade mark printed thereon and containing no more than one pound each.

Hendrickson to Head New U. S. Agency Food Group

Marvin Jones, War Food administrator, has appointed Roy F. Hendrickson, director of Food Distribution, as chairman of the newly-formed Food Requirements and Allocations Committee. The membership committee, established in an amendment to Executive Order 9334, represents all U. S. agencies that are claimants for food either for domestic or foreign account.

Mr. Hendrickson also was designated as personal representative and deputy of the War Food administrator on the Combined Food Board. He is authorized to coordinate staff work incident to receiving and considering requirements and supply data both as it relates to domestic and foreign claims on the U. S. food supply and in the case of foreign sources where the United States through the Combined Food Board is a party to the division of foreign food supplies.

As chairman of the Food Requirements and Allocations Committee, Mr. Hendrickson will be responsible for receiving all food requirements and for recommending all food allocations. These recommendations serve as the basis for final determinations made by the War Food administrator in consultation with the Combined Food Board.

Members of the Food Requirements and Allocations Committee, will represent the War Department, Navy Department, Office of Foreign Economic Administration, the War Shipping Administration, the Civilian Food Requirements Branch of the Food Distribution Administration, and the Food Production Administration.

New Factors Hold Key to Feeding Operations

THE cattle feeding situation still hangs in balance as the final lap of the replacement season gets under way. The movement to feedlots in November and December will decide to what volume farmers will feed cattle compared with previous years. Present indications are that the number of cattle to be fed for next season will be under a year earlier.

Several factors, which in former years have failed to influence feeding operations greatly, are this year determining to what extent and how long stock will be held in feedlots.

A recent government release showed that shipments of stockers and feeders into the eight Corn Belt states of Ohio, Indiana, Illinois, Michigan, Wisconsin, Minnesota, Iowa and Nebraska in July and August, 1943, were about 30 per cent below shipments into these states during the same two months of 1942. However, feeder shipments into these same states in September showed a larger than normal increase and were 3 per cent larger than those of September, 1942.

Deficit Eased

This heavy movement of replacement stock to feedlots in September helped to erase some of the deficit listed for July and August. Movement for the three-month period was down only 11 per cent from the same time of last year and was slightly greater than for the similar period of 1941.

October figures on cattle to feedlots in the more important states are not yet available, although it is estimated that the volume was slightly smaller than for the same month of last year. Market students, in the meantime, believe that if general conditions improve, the decline in feeding operations will be more or less insignificant as far as total numbers are concerned.

Even though the number of cattle on feed for the year may be as much as 15 per cent smaller than the movement of last year, it is hard to estimate just how high actual beef production will be in 1944. It is almost certain that beef produced from stock fed in 1944 will be less than the same number of cattle yielded in 1943. Long-term feeding threatens to be restricted by greatly increased prices of feed, grain and hay, difficulties of getting high protein feeds, and reduced supplies of sugar beet and cotton by-products.

The feeders' attitude during most of the replacement period has been one of indifference. Buying at first was curtailed by talk of live cattle price controls, but now that the announcement has been made and the controls become better known, it is believed that maximum prices will be little different from those existing for the past few months. And with maximum prices on all other items—especially feed—the actual cost

(Continued on page 26.)

Canadian Pacific Railway's Overhead Refrigerator Cars Serve "Bacon to Britain" Run

A NUMBER of interesting construction and operating details of a type of overhead refrigerator car pioneered on the North American continent seven years ago by the Canadian Pacific Railway Co., which has handled many millions of pounds of Canadian bacon for export to embattled Britain, have been released for publication by O. J. Donaghy, chief supervisor of perishable traffic and weighing for the railroad. Further particulars of construction may be gained from the accompanying photographs.

The 3,906 cars comprising the Canadian Pacific's refrigerator equipment include 360 cars of the design shown and

described on these pages. The overhead type cars, which have been steadily approved on the basis of operating experience since originally brought out in 1936, are now reserved for the so-called "Bacon to Britain" run from Dominion interior meat plants to the seaboard. Because of their construction and operating characteristics, they are said to be particularly suited for continuing the cure of bacon in transit.

According to Mr. Donaghy, who is in charge of refrigerator car operations for the company, the overhead refrigerator cars are providing exceptionally fine service. While handling full capacity tonnage, the cars also make possible



the close range of controlled temperature desired in the handling of bacon so that the cure may be continued while the product is in transit. They are, however, suited for general traffic as well as bacon transport.

The following information regarding these cars, which will be of considerable interest to U. S. packers who make volume shipments of meat products by rail, has been made available to THE NATIONAL PROVISIONER:

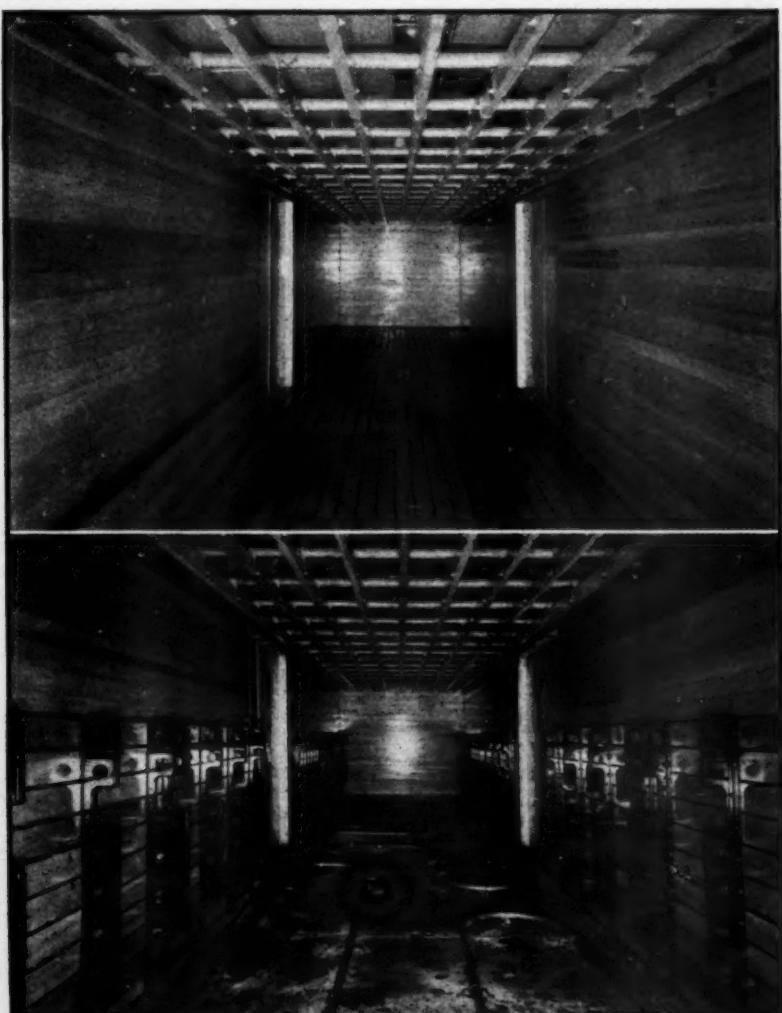
Cooling and Ventilation

The ice is carried in eight overhead containers of corrosion-resisting alloy steel, having a capacity of 6,400 lbs. of ice, which is put in through roof hatches. By raising the hatch covers, the cars may be ventilated through openings provided in the tanks. The inside finish provides an air circulating flue under the tanks and within the side walls. This also takes care of melting.

The cars are equipped for winter service with a propane gas heater suspended under the car (see cut on page 11), together with radiating pipes located under the floor racks, in which an antifreeze liquid is circulated. Cars are also equipped with liquidometers which give an outside reading of air temperatures at two positions (top and bottom) within the car.

Inside dimensions of the Canadian Pacific overhead refrigerator cars are 39 ft. 4 in. length, 8 ft. 3 in. width and 6 ft. 8 in. height, with doors 5 ft. wide. The arrangement of the body frame is such that it is wrapped completely around with continuous sheets of insulation, there being 3½ in. in sides and ends and 4½ in. in floors and roofs. Application of insulation is shown in accompanying photograph.

After the insulation is applied, the outside sheathing is applied in one complete panel. The sheets are of No. 16 gauge. A corrugated steel end is applied over the end insulation and riveted to the side sheathing panels and to the steel roof. The all-steel riveted roof is fitted with eight hatches and covers, one at each overhead ice tank, as illustrated in upper photograph.



The floor consists of 28 pressed steel beams overlaid with welded steel sheets, the beams being welded in position to the floor support angles. The top floor sheets are of No. 15 gauge galvanized steel, laid continuously across the car, and are all welded into one complete sheet. The sides and ends of the car are lined with $1\frac{3}{16}$ -in. by $3\frac{1}{4}$ -in. face tongue and grooved clear western hemlock, applied horizontally.

The ceiling is of $\frac{3}{8}$ -in. laminated wood, in the form of a baffle under the ice tanks. This baffle is insulated and is covered on top with No. 28 gauge galvanized sheets, forming a drain pan under the ice tanks. Floor racks are built in 14 sections, seven sections on each side of the car with transverse stringers of $\frac{1}{2}$ -in. channel pressings and longitudinal slats measuring 1 in. in thickness.

Standard meat racks are applied with nine longitudinal members and 20 transverse supports riveted to brackets on the sides of the car. The cars are equipped with Westinghouse Electric & Manufacturing Company's Schedule A-B

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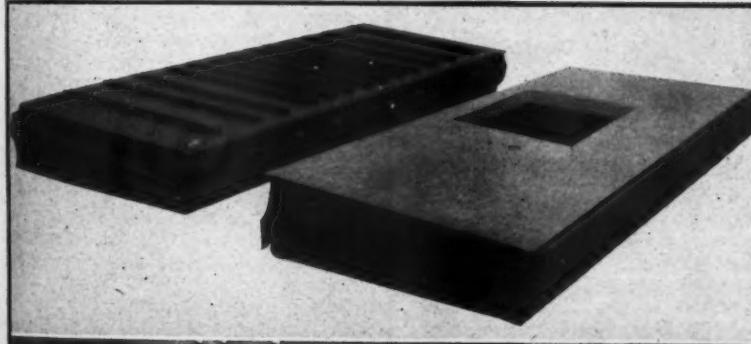
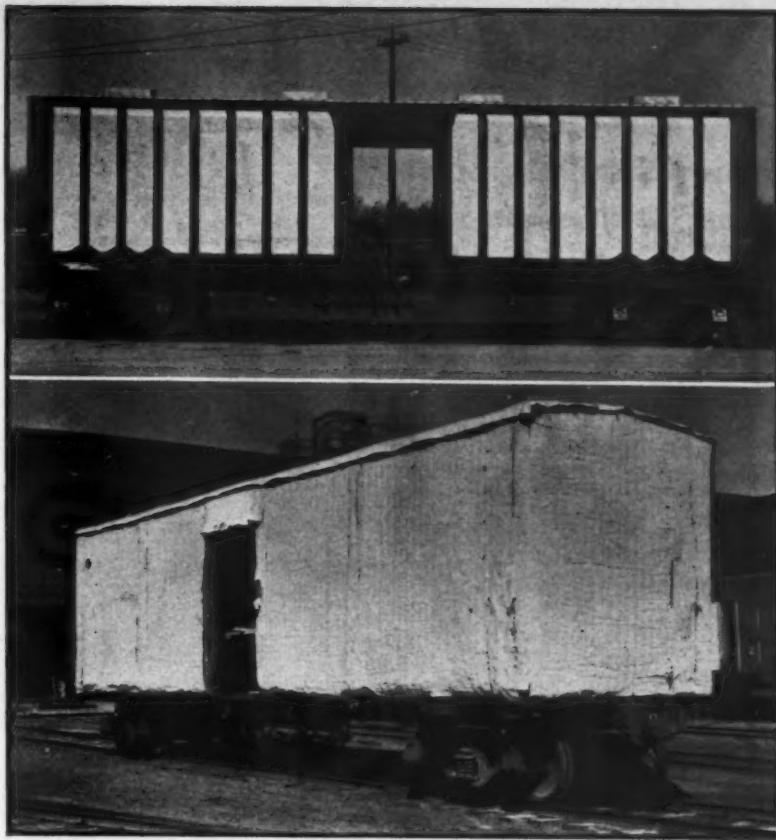
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See Package Applications for New USDA Resin

A new film-forming resin, Norelac, with properties which promise to make it valuable for containers for food products, chemicals, precision machine parts, and heat-sealed moistureproof packages in general, has been developed by the Department of Agriculture.

Scientists of the Northern Regional Research Laboratory at Peoria, Ill., where the discovery was made, say that this thermoplastic resin can be made from any vegetable oil rich in linoleic acid. Soybean and linseed oils are being used at present.

Tests indicate that the product may be used for laminating and moisture-proofing cellophane, aluminum and lead foil, glassine, and kraft and sulfite papers. It has excellent adhesion to most surfaces and good resistance to water, alkali, acid, vegetable oils, and some organic solvents.

Norelac, the name of the new resin, is derived from the first two letters of northern and regional, the name of the laboratory, and the first three letters of lacquer. Like many other wartime products, it is finding immediate application for war uses before its entire scope of usefulness has been investigated. Industrial companies are cooperating in pilot plant production of the new USDA product.

THE MOST PRACTICAL METHOD OF COMPLYING WITH AMENDMENT 7, MPR 389

Low first Cost!
Low Operating Cost!
Can be used on ALL
sausage varieties!

This equipment, the same as used nationally by Government inspected houses, provides the perfect solution to ingredient marking problems. Completely flexible—can be changed in an instant to meet any requirement, regardless of formula changes. Interchangeable word slugs and product names permit one brander to mark any and all sausage varieties. One #4 Great Lakes Brander will do your entire ingredients marking job!



Note above and below illustrations of the clean, effective way ingredients clauses and product names are applied with this equipment. Using Great Lakes Nubrown or quick-dry violet ink (\$4.00 per gallon) produces a handsome, legible, clean imprint. Speedy, fast, efficient.



FUTURE REGULATIONS

As other sausage and loaf products come under regulation, you can meet labeling requirements without changing your present equipment. Simply order extra slugs and product name slugs to meet new regulations. This extreme flexibility insures permanent usefulness and prompt compliance under future conditions.

GREAT LAKES
STAMP & MFG. CO.
2500 IRVING PARK BLVD.
CHICAGO 16, ILL.

GREAT LAKES

#4

INGREDIENTS
BRANDER
Electrically Heated

\$12.50

without word slugs



DETAILS AND SPECIFICATIONS

Sturdily built of rust-proof metal. Fitted with polished hardwood handle and heavy duty connecting cord. Electrically heated. Word slugs interlock perfectly, may be set in any desired order, cannot be inserted wrong. Entire ingredients clause locks tightly into brander head without tools.

CHANGEABLE WORD SLUGS

meet every possible formula

PRODUCT NAMES (Complete slugs)	
NC-BOLOGNA	\$2.25
SC-FRANKFURTER.....	3.25
HC-FRANKFURTER.....	3.25
HC-PORK SAUSAGE.....	3.25
SC-PORK SAUSAGE.....	3.25
SKINLESS FRANKFURTER.....	4.75

WORD SLUGS for skeletal meats

BEEF,	\$1.10	PORK, ...	1.10
MUTTON, 1.60		VEAL, ...	1.10

WORD SLUGS for other ingredients

BEEF \$1.00	PORK 1.00	CHEEKS, 1.60
HEAD 1.00 MEAT, 1.10	HEARTS, 1.60	
TONGUES, 1.85	TRIPE, 1.35	SKINS, 1.35
GULLET 1.50	DRIED 1.25	
SKIM 1.00 MILK, 1.10	FLOUR, 1.35	CORN 1.00 WHEAT 1.25
GRITS, 1.35	SOYA 1.00	
FAT, 85		
INGREDIENTS: ..	3.00	
All other words:	25¢ per letter.	

All product name slugs and word slugs are hand engraved, made of solid bronze. Guaranteed to produce a clean, clear impression and last longer.

Increase in Pork Volume Paces Higher Meat Output

Seasonally larger output of pork again accounted for most of the increase in total meat production in federally inspected plants last week, the War Meat Board reported on November 2. The increase in pork production, according to the board, is again needed to meet military and lend-lease requirements, since recent purchases by those agencies have been below current needs.

Total meat production stood at 377,000,000 lbs., an increase of 4 per cent over the 363,000,000 lbs. produced a week earlier. Output of beef amounted to 139,000,000 lbs., an increase of 3,000,000 lbs., or 2 per cent. Although receipts of cattle at 12 markets were 1 per cent smaller, a larger percentage of slaughter cattle in the receipts made the increased beef production possible. Output of veal totaled 22,000,000 lbs., the same as in the preceding week.

With marketings of hogs continuing to show seasonal expansion, output of pork was boosted to 193,000,000 lbs., an increase of 12,000,000 lbs. or 6 per cent. Lamb and mutton were the only classes of meat produced in smaller volume, a total of 23,000,000 lbs. representing a decrease of 1,000,000 lbs. This smaller production reflected the substantial drop in receipts of sheep and lambs at most markets last week.

The number of animals slaughtered under federal inspection totaled 294,000 cattle, 168,000 calves, 1,380,000 hogs and 586,000 sheep and lambs, compared with 288,000 cattle, 170,000 calves, 1,281,000 hogs and 609,000 sheep and lambs the preceding week, the board reported.

More Fats Allocated For Civilian Products

An increase in production of civilian supplies of soaps, paints, varnishes, floor coverings and most protective coatings will be possible under a new WFA schedule of quotas affecting the use of fats and oils. Percentage of fats and oils permitted in manufacture of household soaps has been increased from 80 per cent to 90 per cent of the base period (1940-41) use and for industrial soaps from 80 per cent to 110.

Release of additional fats and oils for soap making is part of a broad program by which the civilian soap supply will be increased approximately 28 per cent.

Other changes in FDO 42, effected by Amendment 2, include: 1) An increase in the minimum exemption under which a manufacturer may operate without restriction; 2) Removal of restrictions on processing and inventories because controls exercised by other food distribution orders governing individual oils make such provisions in FDO 42 unnecessary; 3) Removal of prohibitions against certain uses of fats and oils for the same reason.

WHEN

Victory COMES . . .

The benefits of Stange research in the creation of military rations and wartime foods, will be yours

Millions and Millions of Packages of K-Ration Bouillon Powder
★ Stange-created Bouillon Powder is being sent to our armed forces on all battlefronts in millions of packages. Stange-created bouillon powder rounds out a fighting man's meal. It is tasty, full of appetizing flavor. It gives him a lift.



As usual Stange is looking ahead. When Victory comes, you will benefit by the many war-born developments that have come out of the Stange research kitchen.

Stange has evolved new ideas that will revolutionize certain processes in the packing and food processing industries. Old foods in new form—seasoning problems of the soy bean—dehydrated foods—effect of the glass container on merchandising—greater product eye-appeal. All these problems are being solved now by the Stange technical staff to help you cash in on the coming buyers' market.

STANGE PRODUCTS INCLUDE: C.O.S. SEASONINGS ★ PEACOCK BRAND CERTIFIED FOOD COLORS ★ JIFFY CURING TABLETS ★ NITRITE TABLETS ★ BRANDING INKS

WM. J. STANGE CO.

2536 WEST MONROE STREET • CHICAGO

Western Branches: 1260 Sansome Street, San Francisco

• 923 E. Third Street, Los Angeles

C-D

TRADE MARK

THE QUALITY TRADE MARK

**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, *Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.*

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

Build Canner-Cutter Beef Reserves, WFA Suggests

Anticipating civilian requirements next spring and summer, WFA has issued a statement of policy to the meat industry intended to encourage the accumulation of canner and cutter beef during the current peak production season for these grades. During the next several weeks, packers and processors can build a reserve to meet civilian needs during spring and summer, officials of the War Food Administration declared.

"In the event a control of inventories of frozen and cured meats is resumed by the Food Distribution Administration, inventories of canner and cutter beef accumulated prior to January 1, 1944, will be exempted from the provisions of such inventory control until at least July 1, 1944," said the statement issued by the War Food Administration.

"Also, should the FDA restore slaughter quotas or issue any other regulations having the effect of limiting the slaughter of livestock or the deliveries of meat, inventories of canner and cutter beef on hand on the effective date of such regulation will be excluded in determining compliance with such regulation or regulations of persons holding such inventories, at least until July 1, 1944."

Watch Classified page for bargains.

WIVES SAMPLE ARMY FARE

A group of women—mothers and wives of officers and servicemen now serving in all parts of the world—now know precisely what their sons and husbands are eating in the battle zones, how the food looks and tastes, and how it is prepared, thanks to the Chicago Depot of the U. S. Quartermaster Corps. This was made possible on October 14 at a typical Army field meal, arranged by the Quartermaster Corps, at which more than a score of mothers and wives, equipped with regulation mess kit, heeded the call to "come and get it."

The feature of the event was the official home front introduction of the Army's new "10-in-1" field and combat ration, so called because one 45-lb. carton contains three full meals for ten soldiers. The affair was held in a wooded section of Edellyn Farms, the country estate of Thos. E. Wilson, chairman of the board of Wilson and Co., north of Chicago, with Mr. Wilson serving as host. The women were served the supper in Menu No. 5 of the 10-in-1 ration, consisting of a new dehydrated corned beef hash as the "entree," lima beans, biscuits and butter, a chocolate bar and a grape drink.

The dehydrated hash is a new development in the food field (THE NATIONAL PROVISIONER, Oct. 23, p. 10). Wilson and Co. is the exclusive processor and packer of the product for the army.

INDUSTRIAL CHEMICAL SALES

DIVISION WEST VIRGINIA PULP & PAPER CO.
200 PARK AVENUE NEW YORK CITY
716 PUBLIC LEDGER BLDG. PHILADELPHIA
35 E. WACKER DRIVE CHICAGO, ILLINOIS
304 LEADER BLDG. CLEVELAND, OHIO

NOVEMBER 6 SATURDAY

Filter your used pickle solutions through Nuchar in order to restore them to their original efficiency through removal of impurities, which may disturb your curing operations. It is just as important to conserve curing chemicals as to conserve other critical material.

ACTIVE

NUCHAR

CARBON

Up and down the MEAT TRAIL

Personalities and Events of the Week

Jay Hormel, president of Geo. A. Hormel & Co., has been named a member of the National Rehabilitation Council, which will advise with the Office of Vocational Rehabilitation recently established in the Federal Security Agency.

Howard C. Greer, vice president and general manager of Kingan & Co., Indianapolis, Ind., in a recent address at the annual meeting of the American Institute of Accountants, in New York City, stated that the business community of the future will be expected to give full and continuous employment to all available labor forces and that it will be up to the country's businessmen to find work for those who want to work.

Jesse Jones, Secretary of Commerce, announced recently that meat and butter subsidy payments have aggregated \$129,072,435 and \$31,368,488, respectively, a total of \$160,440,923. The totals, through October 30, date from June 1 on butter and June 7 on meat.

Friends of Lyman C. West, statistician of the Chicago Board of Trade for the past 40 years, were grieved to learn of the loss of his wife, who passed away on Sunday, October 31.

Jos. T. Murphy, of Murphy-Norris Co., Chicago provision brokers, is spending this week visiting in the East.

A. J. Meaker, head of A. J. Meaker & Sons, wholesale meat dealers of Seattle, Wash., has been confined to Providence hospital for some time.

Among the meat packing firms, meat wholesalers and other members of the trade extending greetings to participants in the recent war food conference staged in Seattle, Wash., were Carstens Packing Co., Overseas Casing Co., Armour and Company, Rath Packing Co., Swift & Company, Seattle Packing Co., Milwaukee Sausage Co., Lewis Casing Co. and Geo. A. Hormel & Co. The latter came out with the bang-up slogan, "Wham Today, Spam Tomorrow."

Establishment of at least one packing plant of considerable size in Arkansas, to encourage livestock production in that state, was among the proposals included in a report released recently by the Arkansas Policy Committee, a voluntary postwar planning group.

Dr. Harry R. Church, an agent for the original Pennsylvania livestock and sanitary board in 1907, died recently at his home. Dr. Church, who retired in 1935, did much to prevent the spread of diseases among food animals in the state. He once was deputy director of the Pennsylvania Bureau of Animal In-

REWARDED FOR NEW IDEAS

John Holmes (center), president, Swift & Company, shown as he presented a \$245 check to Floyd Roach at the company's Omaha plant for submitting a suggestion which improved wartime operating efficiency. R. S. McClung, who received a \$150 check, watches the presentation. Mr. Holmes went to Omaha recently to take part in ceremonies in which 62 company employees were rewarded for useful suggestions, with checks totaling approximately \$2,000.

dustry, which succeeded the state live-stock board.

Mayor Smith of Delhi, La., has announced that a slaughterhouse will be built in the town as quickly as plans, materials and a permit can be secured.

Charles T. McElwee, 74, owner of the McElwee Packing Co., Peoria, Ill., died recently. He had been a patient at a hospital there for several weeks.

Victor Conquest, director of research of Armour and Company, Chicago, was one of the principal speakers before the American Institute of Chemists at the Morrison hotel in Chicago recently.

Joe Andoor of the Joe Andoor Packing Co., Los Angeles, was recently charged by Stanley Jewell, OPA enforcement attorney, with selling sausage above ceiling prices. The OPA seeks \$113,307.18 from Andoor, it is stated.

The Canadian government has signed an agreement calling for payment of a subsidy of \$30,000 toward the construction of a municipally owned and operated abattoir at St. John, N. B., it is stated. The total cost is estimated at about \$150,000 and the balance will be paid by the municipality of St. John.

William M. Robbins, president of General Foods Sales Co., Inc., announced the appointment of J. E. Zipf as manager of a newly created sales division within the company's national merchandising organization, effective November 1. Mr. Zipf was formerly manager of the company's St. Louis district sales office.

Mrs. Maria Ritter, 90, mother of the late Bruno Richter, who founded Richter's Food Products, Inc., Chicago, died recently. She is survived by two daughters and a son.



Robert L. Garner, vice president and treasurer of General Foods Corp., announces the appointment of F. Ernest Richter as his assistant. Mr. Richter will be in charge of economic and financial analysis. He was formerly staff economist with General Motors Corp.

Sgt. Stanley Hollander, president of the Pyramid Packing Co., Brooklyn, N. Y., recently wrote to his father, Jack Hollander, that his 2½ years of Army life has done him a world of good. Sgt. Hollander at the present time is stationed somewhere in Africa.

Richard P. Brown, chairman of the board of the Brown Instrument Co., and vice president of Minneapolis-Honeywell Regulator Co., Philadelphia, Pa., has been named deputy director of the War Production Board, third region. Mr. Brown's new duties will include maintenance of maximum production in war plants. He also will act as liaison officer on all manpower problems in which WPB is interested.

Lewiston, N. Y., is soon to have a locker storage plant for freezing and storage of meats and vegetables, according to an announcement made by Ray B. Powell and Leo E. Hapeman of Lewiston. Plans have been completed and details of the entire project will be made public shortly.

For alleged meat price ceiling violations, the Tobin Packing Co., Fort Dodge, Ia., has paid the U. S. government \$33,436 "in full settlement," it was announced this week by R. E. Walters, Iowa OPA administrator. The packing firm was charged with violating wholesale price ceilings on bacon and ham. The amount accepted in settlement was said to be the exact total amount of the overcharges. It was pointed out that

OPA had authority to seek judgments of three times the amount, but inasmuch as the company stated that the excess charges were not willful or intentional, the amount offered was accepted in full settlement.

A sizable fire occurred in the south part of Smith county, Kans., recently when the Lee packing plant was destroyed. Loss was estimated at approximately \$15,000. The plant had been practically shut down because of war restrictions.

John J. O'Laughlin, widely known cattle breeder, Fond du Lac, Wis., died recently.

Swanston Packing Co. has been incorporated in Sacramento, Calif., with 1,000 shares of no par value capital stock. Directors are: Robert Swanston, Robert Swanston, Jr. and Roy M. Gee, all of Sacramento.

R. J. Russell, vice-president and sales manager of the Century Electric Co., St. Louis, has been elected president of the Associated Industries of Missouri. Mr. Elmer Donnell was elected executive vice-president.

Horse meat T-bones, sirloin, horseburger and loin steaks are to be featured at the new Victory Meat Market, Spokane, Wash. Frank Reardon of Butte, Mont., owner, draws upon wild horses from the plains of his native Montana as a source of supply.

Dick's Meat Co., Long Beach, Calif., is the firm name under which Clementine C. Oxtaby has published an intention to conduct business.

There was a majority agreement to a motion in the city council of Halifax, Nova Scotia, that the city cooperate with the Nova Scotian provincial government in the establishment of a large abattoir in Halifax, with erection and operation by Wilsil, Ltd., Montreal.

The conservation of food and meat animals was stressed at the sixty-first annual convention of the Pennsylvania Veterinary Medical Association, held in Harrisburg, Pa., recently. The group made plans for preventing the spread of livestock diseases and the safeguarding of human beings against animal diseases communicable to man. Discussions were led by Dr. Charles P. Bishop, director of the Pennsylvania Bureau of



NO JUDGING PROBLEM HERE

"Mr. Pee Wee" a 14-year-old cross bred Jersey and Holstein bull, weighing 260 lbs., and only 34 in. tall, is reputed to be the smallest full-grown bull in the world. Pee Wee is headed for Los Angeles' Great Western Live Stock Show later this month. Former employee of the meat industry now serving in the armed forces should be especially interested in this picture from the livestock angle. O, yes, the blonde in the photo is Marcella Gould.

Animal Industry, who is president of the group.

The important role that meat and fats play in the diet, and how to solve the wartime undersupply of these foods by bringing good nutrition to the table in spite of restrictions and shortages, were outlined recently by Martha Logan, home economist for Swift & Company, who spoke before members of the Wilkesbarre, Pa., Rotary club.

The huge electric sign on the side of the John Morrell & Co. plant at Sioux Falls, S. D., has been blacked out for the duration. In keeping with a government request for voluntary conservation of fuel and electric current, the company has blacked out all of its illuminated outdoor signs at its various units.

The Rath Packing Co., Waterloo, Ia., in a recent newspaper advertisement for consumers, featured backbones and noodles as a wartime meat recipe. The ad stressed that the corn-fed backbones were point-free, low in cost and high in food value.

G. E. Mackey, who succeeds M. L. Barnes as manager of Armour and Company's Huron, S. D., plant recently arrived there with his family and is in active charge of operations.

The Grocery Manufacturers Sales Executives of Chicago are continuing with a very active early winter program. According to Bob White, president, there will be a meeting on November 15 at which George Kokalis, manager of the Progressive Grocerland Cooperative, will outline a new expansion merchandising and advertising program.

W. L. Joyce, assistant manager of the Ft. Worth, Tex., Stockyards Co., has been named livestock superintendent for the Southwestern Exposition and Fat Stock Show to be held at the Will Rogers Memorial auditorium in March, 1944.

A. G. Donovan, manager of the Ft. Worth Stockyards Co., Ft. Worth, Tex., recently made a business trip to Chicago.

Staff Sgt. Wyndell H. Killough, 19, has been reported missing in action since October 9 in the European area, the War Department has notified his parents at Ft. Worth, Tex. Before enlisting he was employed by Swift & Company at Ft. Worth.

Work has started on the construction of an addition to the Minot, N. D., plant of Swift & Company. The one-story addition, 50 by 90 ft., is being constructed of brick. Completion of the work has been set for Dec. 10.

Construction of an addition to the plant of the Feinberg Kosher Sausage Co., Minneapolis, Minn., has started, it is announced. The unit, of concrete, will be 30 by 60 ft., and will provide additional storage space.

The Rath Packing Co. plant Waterloo, Ia., and its five branch units in the U. S. have earned the right to fly the Treasury Department's Minute Man flag. Ninety per cent of the company's

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSN.



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR
TRUCKLOADS

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR



Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

PACKERS COMMISSION CO.
BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113
ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

May we suggest
that you use our
Lard Department



GLASSINE

LARD PAK

BACON PAK

SYLVANIA CELLOPHANE

GREASEPROOF PARCHMENT



Leadership...in merchandising and packaging goes hand in hand...a fine product deserves a fine package...and must have it to gain and hold public acceptance.

Preferred
PACKAGING SERVICE

REELS Manufacturing Company

RHINELANDER, WISCONSIN

CREATORS - - - DESIGNERS - - - MULTICOLOR PRINTERS

employees are investing at least 10 per cent of their earnings in war bonds.

Four hundred members of the Armour Plant Executives' club recently completed a week of fire prevention activities at Chicago. At the dinner rally, Maj. John R. Weber, chief of the fire protection service, internal security division of the Sixth Service Command, was one of the principal speakers. The Chicago plant safety director, Walter Webb, gave some pointers on fire protection.

George D. Barclay, who was associated with the wholesale meat business in Tacoma, Wash., for a number of years, has bought a real estate firm, it is announced.

Henry Hoffman, Walla Walla, Wash., formerly proprietor of his own meat business in that city, recently returned there to visit with friends. He is a ship's steward in the Navy at Seattle, inspecting meats and other commodities and supervising ships' stores.

Federal Judge J. Joseph Smith recently fined Belt Brothers, Inc., Hartford, Conn., meat slaughterers and retail store operators, a total of \$8,000 on charges of exceeding slaughtering quotas and violating price ceilings.

J. Edward Grote, 70, retired superintendent of Armour and Company's plant at National City, Ill., died recently at his home. He went to work for the company as an assistant foreman in the fertilizer department in 1893.

Peter B. Carey, sheriff and a native Chicagoan, died recently. Carey, who entered the grain business when 17 years old, became a member of the board of trade in 1920 and served three terms as president from 1932 to 1935.

Recent visitors to New York City during the past week were R. A. Zengler, Tender Made ham department, Wilson & Co., Syracuse, N. Y., and L. R. Vear, hotel department, Swift & Company.

Robert Hoffman, sales manager of the North Side Packing Co., Pittsburgh, Pa., and three associates recently spent three days in Philadelphia on business.

Joseph H. Stalworth, assistant sales manager of the Moody Sausage Co., Augusta, Ga., recently spent several days in Cincinnati and Chicago.

William Martin, secretary-treasurer of the United Hide & Leather Co., Augusta, Ga., and his wife and daughter were recent visitors in Florida.

Tech. Sgt. Mauree A. Draeger, former employee of the Rath Packing Co., Waterloo, Ia., has been awarded the air medal with one oak leaf cluster for exceptionally meritorious achievement in combat against the Germans.

Albert Koegel, head of A. Koegel & Co., sausage manufacturers at Flint, Mich., started his annual pheasant hunting trip October 28. We hope he had good luck.

A fire last week at the Grand Valley

GEORGE O. BEAUDRY, 52, general manager of the Cleveland plant of Swift & Company, who died recently. Beaudry joined the Swift organization in 1910 with the H. L. Handy Co. of Springfield, Mass., as an office clerk.



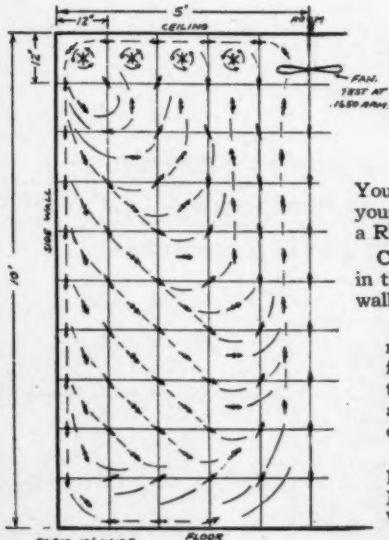
Packing Co., Ionia, Mich., destroyed livestock pens and a warehouse stocked with supplies. A number of meat animals escaped from the pens but most were later rounded up, with the exception of a few hogs last seen heading in the direction of Grand Rapids.

The members of the board of directors of the National Independent Meat Packers Association will assemble for a meeting on November 17 at the Morrison hotel, Chicago, it is reported.

M. E. Barkman, vice president, G. M. Peet Packing Co., Chesaning, Mich., has just returned from a hunting trip to Grayling, Mich. He reports getting his limit of pancakes and full houses daily.

The Peterson Co., Los Angeles, is adding a new slaughterhouse to its plant at an estimated cost of \$3,000.

HELP FOR CROWDED REFRIGERATORS NO ICE ON COILS NO MOLD OR ODORS



REFRIGERATOR
FAN

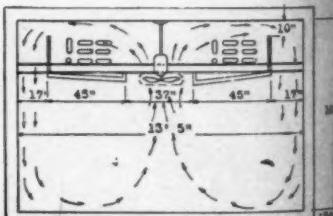
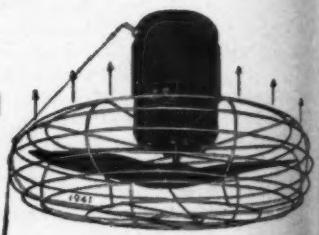
RADI-AIRE

You can considerably increase the capacity of your walk-in coolers or refrigerators by installing a RECO Refrigerator Fan.

Crowded refrigerators invariably mean trouble in the form of ice on coils, spoiled products, wet walls and ceilings, odors, etc.

The RECO operates on a revolutionary new principle whereby air is continually forced in and around stored products, even though tightly packed, preventing mold and spoilage, excessive ice on coils, odors, etc.

If your refrigerator is overloaded or has lost some of its original efficiency, the RECO will greatly improve conditions. Write for free literature.



Pattern of Air Movement

Cross-sectional sketch shows air diffusion with Reco Refrigerator Fan installed showing the air blown upwards, travelling along the ceiling, down the wall and up the center, moving ALL the air, eliminating "dead" air pockets, dissipating odors.

REYNOLDS
ELECTRIC COMPANY

Est. 1900

2689 West Congress Street Chicago 12, Illinois

Clarify Subsidy Plan

(Continued from page 7.)

slaughtered by him in all his establishments, in the form of carcasses, wholesale cuts, boneless beef or in the form of ground beef.

(2) "Unaffiliated slaughterer" means a slaughterer who does not own or control a processor or purveyor of meat, and who is not owned or controlled by a processor or purveyor of meat. "Unaffiliated slaughterer" shall not include any institution, representative or agency of federal, state or local governments.

(3) "Processor or purveyor of meat" means a person who processes fresh beef or sells or dispenses fresh or processed meat or products containing meat, at wholesale or at retail, or in a hotel, restaurant or other eating establishment.

(4) "Own or control" means to own or control directly or indirectly a partnership equity or in excess of ten per cent of any class of outstanding stock or to have made loans or advances in excess of five per cent of the other person's monthly sales.

(5) "Beef" means meat derived from the carcasses of bovine animals which does not qualify as veal as defined in paragraph 1364.470(3) of Revised Maximum Price Regulation No. 169 issued by the Office of Price Administration.

(6) "Cattle" means bovine animals, slaughter of which results in the production of beef.

(7) "Carcasses" means beef carcasses as defined in paragraph 1364.455(a) (8) of Revised Maximum Price Regulation No. 169 issued by the Office of Price Administration.

(8) "Wholesale Cuts" means beef wholesale cuts as defined in paragraphs 1364.455(a) (9) of Revised Maximum Price Regulation No. 169 issued by the Office of Price Administration.

(9) "Boneless beef" means the dressed carcass equivalent of beef covered by paragraphs 1364.452 (1), (m) and (n) of Revised Maximum Price Regulation No. 169 issued by the Office of Price Administration.

(10) "Ground beef" means the dressed carcass equivalent of ground beef as defined in paragraphs 1364.452(p) (4) of Revised Maximum Price Regulation No. 169 issued by the Office of Price Administration.

(b) *Persons Eligible for Extra Compensation.* Any non-processing slaughterer of beef who files an application for payment under Sections 1 through 5 of this regulation may file a claim for extra compensation on account of cattle slaughtered on and after November 1, 1943, for any accounting period for which he files an application for payment under Sections 1 through 5 of the regulation.

(c) *Filing Claims.* (1) Claims for extra compensation shall be filed in the same manner as, for the same period as, and with, the applications for pay-

ment provided for in Sections 1 through 5 of this regulation. (2) If an applicant's accounting period does not begin on November 1, 1943, he may include in his claim for extra compensation for the first full accounting period beginning after November 1, 1943, the cattle slaughtered on and after November 1, 1943, and before the beginning of the next accounting period.

(d) *Payment of Claims.* Defense Supplies Corporation will make payment on approved claims for extra compensation at the rate of .8c per lb. on the same amount of live weight of cattle slaughtered on and after November 1, 1943, on which payments are made to the applicant under Sections 1

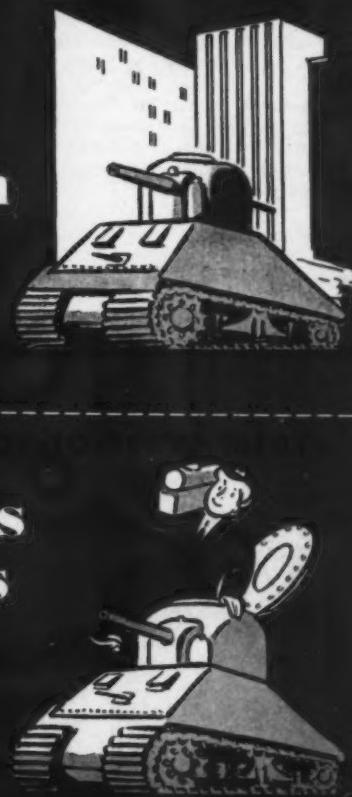
through 11 of this regulation. Payments will be made in the same manner and on the same terms as payments of applications under Section 1 through 11 of this regulation.

Commenting on the new amendment, the American Meat Institute pointed out the importance of noting that the definition for boneless beef is stated to mean the dressed carcass equivalent of beef covered by paragraphs (1), (m), and (n) of Section 1364.452 of RMPR 169.

"While the paragraph relating to this supplemental livestock slaughter payment included in the OES directive previously was interpreted to include only 'Frozen Boneless Beef (Army Specifica-

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BETTER BAGS FOR 85 YEARS

tions) (carcass equivalent)', stated the Institute, "the amendment to DFC Livestock Slaughter Payments Regulation No. 3 includes all boneless beef (as defined above) among the permissible operations of those eligible for the supplemental slaughter payments."

THE END

(Please resume reading on page 7.)

Tanners' Council Members Review Hide Situation

Stressing that OPA is needed more each day in the leather industry, Daniel W. Keeler, head of the hide and leather section of the Office of Price Administration, told members at the annual meeting of the Tanners' Council, held October 29 at the Waldorf-Astoria hotel, New York, that OPA cannot become stagnant or stationary and ignore changing conditions as they occur in the hide and leather industry. One thing all must realize, he stressed, is that every change that takes place may be interpreted as having a direct bearing on the operations and position of the industry as affected by OPA regulations.

"Shortcomings of our regulation," he declared, "will be corrected as quickly as possible. We have already set up three industry advisory committees on hides—one representing packers, one representing dealers and brokers, and one

representing tanners. We have appointed consultants and more will be appointed; and I might add they all will be outstanding men in the hide industry. We have already started working on a simplified hide schedule which will enable us to correct our share of the weaknesses. The ultimate result, we expect, will be a schedule that will equalize the net cost of all types of hides and safeguard the customary distribution of each classification of hides...."

Keeler stated that OPA is currently working on a revised hide schedule, an amendment to cover South American pickled sheepskins, a new regulation on cabrettas, a finding leather regulation covering sales of all leather for the shoe repair trade, a reptile leather regulation, and a regulation covering raw and tanned shearlings for commercial uses. He asked the continued support of the industry in making the price control program a success.

Appraising broad results of the change in the availability of foreign raw material supply, I. R. Glass, economist of the Tanners' Council, told members that the foreign supply picture had been changing recently.

"Until the beginning of 1943," he said, "and even in the spring of this year our chief problem with respect to foreign supplies was not so much the supply at its source as its transportation. Lack of shipping was the bottleneck which hindered the free movement of raw material to the U. S. We have

discovered, paradoxically, that the entire situation is reversed....

"There appears to be a tendency in most of the raw material producing areas of the world to hold, accumulate or process a greater proportion of their hide and skin production. Exportable surpluses have begun to shrink, not only by virtue of the demands of this country and Britain and other members of the United Nations, but also through the greater relative and actual value which hides and skins seem to have. In some of the producing and exporting countries of the world, there is definite evidence of a disposition to anticipate the end of the war in Europe and the release of pent-up demand for one of the prime necessities of civilian existence—that is, leather and shoes...."

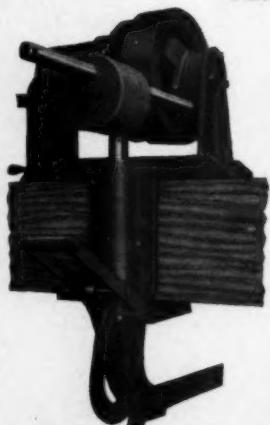
In estimating raw material supplies for 1944, Glass saw no material changes in prospect. Record cattle herds, he said, made it seem likely that slaughter next year would increase perhaps as much as 10 per cent, but this potentiality might not be realized if present difficulties in the marketing and slaughter of cattle continued to intervene.

SWISS MEAT SHORTAGE

Switzerland was on short meat rations during 1942, when per capita consumption totaled 79 lbs. compared with 101 lbs. for 1941, according to the Department of Commerce.

No. 422 "BOSS" Friction Dropper

Patented



type droppers. This is only one of the many "BOSS" Appliances built to give

This new, simple and efficient device has proved its worth to beef slaughterers and renderers. Not only is it very accurate in lowering carcasses from the bleeding rail to the floor, but it may be used for many other similar operations.

It is very easily and quickly installed, as it does not require the supports needed for the older one of the many "BOSS"

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—but we're planning for YOUR post-war needs

- Steel plate fabricators
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**GENERAL AMERICAN TRANSPORTATION
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SHARON, PA.

PORK SAUSAGE SEASONING

made by Basic Food Materials, Inc., to meet today's conditions

BUY ALL YOU WANT—USE ALL YOU WANT!

No restrictions on sale or use of this Special Seasoning

**For finer Flavor in all
your products**

**COME TO BASIC
FOOD MATERIALS!**

**ONION AND GARLIC
FLAVORINGS**

*Equal in strength to dehydrated
product at $\frac{1}{3}$ the cost*

Always sterile and completely soluble, these products give the flavor of the finest fresh product—quicker, better, at less cost. Have all advantages of dehydrated product, with superior flavor and great economy. Uniform in strength, you can now set your formulas and be sure of perfect flavor control!

IMITATION BLACK PEPPER

To give sausage and specialties the fine flavor of black pepper, you need this new Basic Food Materials' product. Creamy white in color, fully soluble, twice the flavoring strength of white pepper, plus a flavor we'll wager you can't tell from the natural product. Costs 25-40 percent less, too!

SPECIAL SEASONINGS

*for all sausage and
specialty products*

You owe it to yourself, your products, and your profits to try BASIC FOOD MATERIALS' Seasonings. Finer in flavor, completely soluble, absolutely sterile; will give your product added sales appeal. There are no finer seasonings than BASIC FOOD MATERIALS!

Developed after careful research, and thoroughly tested in Basic Laboratories, new pork sausage seasonings are *now available* for the meat packing industry. Made from special blends of unrestricted spice extractions, combined with a completely soluble carrier to give immediate flavor release to the product, Basic Food Materials' new pork sausage seasonings may be used in *unlimited quantities*. No worry about spice quotas when you use this new product!

And at the same time, this new pork sausage seasoning is guaranteed to give your product full, fine, delicious flavor—a flavor that will give extra sales appeal with an actual saving in seasoning cost.

Try this fine seasoning NOW at our risk. Order a test shipment, try it in your own plant. If you are not fully satisfied, if you don't agree that this new Basic Food Materials' seasoning gives your product real flavor appeal, return the unused portion and no charge will be made. Write for prices!

BAKE-RITE PANS FOR WINTER SPECIALTIES

A great profit builder for baked loaf products, Bake-Rite pans can't be beat for souce, chile, scrapple, chicken loaf and other specialties; make fine containers for bulk pork sausage. Better than metal, lower in cost. Made of sturdy special paper—no priorities. Ask for samples.



Pat. Pending

BASIC FOOD MATERIALS

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CLEVELAND

Producers and Distributors of Unusually Good Products for Food Packers



LINCOLN KNEW WHAT WE'RE FIGHTING FOR

"It is a struggle for maintaining in the world that form and substance of government whose leading object is to elevate the condition of men—to lift artificial weights from all shoulders; to clear the paths of laudable pursuits for all; to afford all an unfettered start."

Lincoln

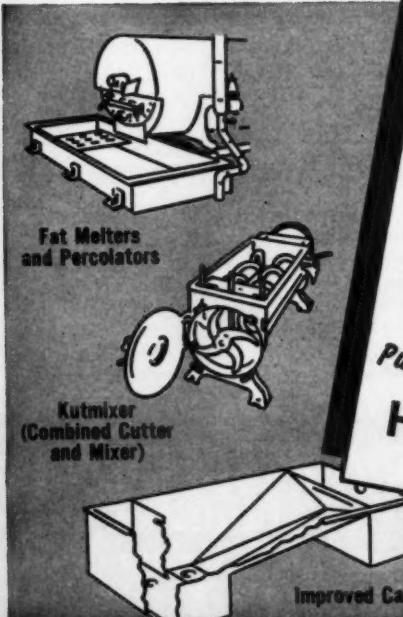
The basic reasons for war haven't changed. They are the same today as they were nearly 80 years ago, when Lincoln was struggling with the problems of internal conflict.

That's why production at HOTTMANN, and thousands of other plants, is today devoted to preserving the right to engage in "laudable pursuits." That's why present thinking and planning are pointed to the day of normal, peacetime business competition.

Speaking of competition—what are you doing about it? The day is not far distant, we hope, when it will again be with us. Then the plant that's ahead with better equipment, production methods, products, appeals and prices, will reap the greatest reward.

HOTTMANN MIXING EQUIPMENT will fit into your post-war plans because it's "job engineered"** for the work you want it to do. And even more important to those in the Meat Processing Industry, is the fact that our equipment is tested and perfected under actual working conditions. With the new ideas and improvements that our engineers have worked out, it will be more helpful to you than ever before.

We're ready, of course, to discuss your problems and plans. Orders for equipment are being accepted and will be shipped as soon as possible after the war, in the order that we receive them now.



JOB ENGINEERED

In considering plant layout revisions or new equipment, you'd better see what HOTTMANN has to offer.

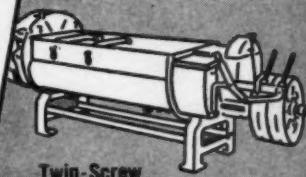
Experience of more than a quarter of a century in the mixing equipment business has taught us that it's better to build equipment "engineered" to produce a maximum of your product, rather than to adapt your product to equipment we like to build.

That is why we invite you to submit your problems for the consideration of our Engineering Department. They'll do their best to solve them.

Put Your Mixing Problems up to
HOTTMANN



Yeast
Machinery



Twin-Screw
Super Mixer



Mixer, Interior view

THE HOTTMANN MACHINE COMPANY

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• Philadelphia, Penna.



This is an urgent, patriotic appeal from our Government to every abattoir, packing establishment, food processing plant—every restaurant, hotel and home, in the United States, to—

Save More Fats and Oils!

They're needed NOW for the making of GLYCERINE—a basic ingredient of EXPLOSIVES.

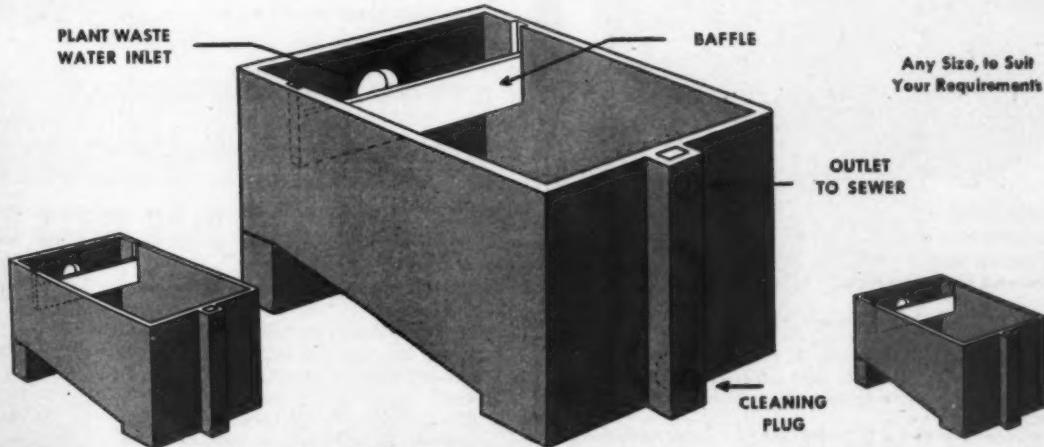
Fats and oils—the very same things that pollute streams, and that are now a continual expense to you when allowed to clog up your sewers, can be

put to work to help shorten the war. Uncle Sam will pay you well for every pound you recover.

To speed the war effort, and make fat and oil recovery comparatively simple, we have added to our regular line of catch basins a—

Victory Fat Recovery Basin

It is non-corrosive, completely sanitary and is made from *non-critical materials*. You can get one immediately at a moderate price, *without any priority or red tape*. Its usefulness and efficiency will not cease with the war. Send for full particulars.



THE HOTTMANN MACHINE COMPANY

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• Philadelphia, Penna.

Rise and Decline of Dold Firm Recalled

HIGHLIGHTS in the history of the Jacob Dold Packing Co., pioneer Buffalo, N. Y., firm, were called to mind late last month as preferred stockholders received the last liquidation checks resulting from disposition of the firm's entire assets.

Founded in 1841 by Jacob Dold, the packing company grew by leaps and bounds, enjoying great prosperity in the era when the East Buffalo Livestock Yards were second only to Chicago in receipts, and slaughter of animals.

Dold's business boomed until a gross income of \$63,000,000 was reported in 1925. But even at that time, the competition of the West, which held numerous advantages over Buffalo, was making it increasingly difficult for the Dold plant to maintain its business volume, which was running at high slaughter levels.

Packers found it more profitable locating near hog production centers and



W. F. PRICE

corn-feeding fields. Ohio, which had supplied Buffalo with corn, had become populated. It was a costly venture to ship feed to Buffalo from the West. Buffalo slipped gradually as a livestock and packing center, now ranking around fourteenth or fifteenth from the standpoint of receipts.

Endeavoring to cope with the situation, Dold bought a plant in Wichita, Kans. At the time Kansas was a corn producing state and it naturally followed that hogs would be found close by. But Kansas turned from corn to wheat, and Dold faced the same situation there as in Buffalo. The company then bought a plant in Omaha, Neb., and established branch offices in England and Cuba. As the big packers began favoring the West, it became apparent the company's prosperous days at Buffalo were numbered.

Change of Ownership

For several generations, the company was operated by the Dold family. Early in 1926, Edwin C. Andrews acquired control of the company through the purchase from Dold executors of approximately 20,000 of the 23,000 shares of common stock outstanding.

For many years, William F. Price, now retired after a colorful career in the meat industry, served as vice president and general manager of the plant at Buffalo. Mr. Price, since severing his connection with the plant several years ago, has traveled extensively and served

for some time as an adviser on meat industry matters for one of the federal agencies in Washington.

When the company was incorporated in 1888 it was capitalized at \$1,000,000. At the time of the switch in control, its assets were about \$20,000,000, but circumstances were skyrocketing operating expenses.

Deeming it inadvisable to burn up assets through recurrent operating deficits, the Dold management decided to unload its Wichita plant in 1937, the Buffalo plant to Hygrade in 1938 and the Omaha plant in 1939.

With the plants gone, the branches in England and Cuba were closed and liquidation proceedings were started in 1939. Unable to maintain dividends on the preferred stock, the common stock of the company eventually became worthless.

The dividend checks paid last month amounted to \$2.03 on each preferred share. Three previous payments were \$35, \$5 and \$9, respectively, making total payments of \$51.03, or approximately \$1,786,000.

FINANCIAL NOTES

General Foods Corp. earnings, applicable to common stock for the first nine months of 1943, were \$8,892,116 or \$1.00 a share, on 5,540,463 shares outstanding, C. M. Chester, chairman, reported.

THE DOUBLE ANVIL Makes a DIAMOND HOG BETTER



Choke Proof—
Big Capacity—
Reduction 30% to 40%
Finer and More Uniform

Doubles Cutting
Power at Center
where heaviest
work falls

The "DOUBLE ANVIL"—an important DIAMOND feature—plus disc knives set at an angle for a fast shearing cut—gives DIAMOND Hogs unequalled speed, capacity, and uniform fineness of reduction. Very easy running, often saving up to 50% on power.
6 Sizes, capacities from 2 to 30 tons per hour. Direct connected or belt driven. Ask for Bulletin 85.

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STOCKINETTE MEAT BAGS
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THE BEST HAM ALSO SELLS BEST!

USE NEVERFAIL 3-DAY HAM CURE

These days your customers are willing to pay for the best. Give them hams processed with NEVERFAIL 3-Day Ham Cure . . . for even, eye-catching pink color . . . for fine texture and uniform mildness . . . for that good, old-fashioned, full-bodied ham flavor . . . plus that special aromatic fragrance obtained only by using NEVERFAIL 3-Day Ham Cure. Write us!

H. J. MAYER & SONS CO.

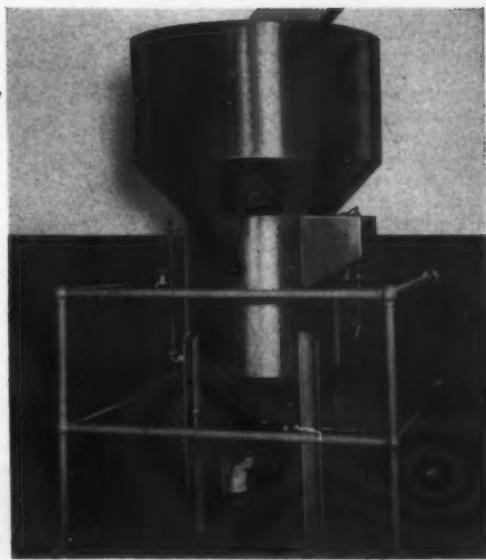
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THEN YOU needn't look any farther than this page! As a meat packer, you'll appreciate what *uniformity* of strength and *crystal-clarity* mean in a brine.

"These qualities are fundamental to Lixate brine. It's clear and 100% saturated! There's never any guesswork attached to making brine with a Lixate dissolver. It works automatically!"

"But not only will the Lixator put an end to your brine problems... it will save you money, too!"

"First of all, the Lixator uses 10% to 20% less salt—utilizes inexpensive Sterling Rock Salt. Second, the Lixator cuts power, labor and maintenance costs. Since it produces brine automatically...there's obviously no cost for operation of stirring devices—either power or manual—as in conventional brine-making. Further, the Lixator has no moving parts that have to be replaced from time to time or require other costly supervision.

"And last, but not least, no heavy investment is required to install a Lixator. You merely lease it from International for a very nominal annual sum. Want to get all the facts? Write for free booklet, offered at right."

★ ★ ★

LIXATORS are built in sizes to produce brine in capacities from 40 to 150 gals. per hr., permitting storage of brine to meet peak requirements. However, if still larger capacities are required in your plant, special size Lixators can be built to your order.

*"IT'S
FREE!"*

"Send today for your copy of this 36-page, fully-illustrated booklet on the Lixate Process for making brine. It gives all the facts—installations, brine tables, formulas, diagrams."



The LIXATE Process
Reg. U. S. Pat. Off.
for making brine

INTERNATIONAL SALT COMPANY, INC., DEPT. NP-II, SCRANTON, PENNSYLVANIA

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

Feeding Operations

(Continued from page 9)

of finishing a herd of feeder stock can be pretty well estimated. The better Corn Belt feeders feel that they will be able to do more than merely hold all their money together.

The fat cattle average price at Chicago for the week ended October 24, this year, stood at \$15.20 for all grades compared with \$15.43 for the same week a year ago. The cost of gain on cattle sold last year ran somewhat below this year, for the feed situation was much better. Cash yellow corn, No. 2 grade, was only 76@78c last year at this time, while the price now is \$1.06½c per bushel.

Farmers are receiving some compensation this fall, however, for the high price of most feeds. Whereas the average cost of stocker and feeder cattle for the week ended October 24, 1942, was \$12.55, Chicago, the same cattle had an average cost of only \$11.73 for the same week this year. The feeders are also going out with a little more

weight. For the 1943 week replacement stock averaged 756 lbs.; for the same time last year, 727 lbs.

The intentions of most farmers buying feeder stock in Chicago late last month were for a shorter feeding period for most cattle. This was also noticeable in that movement of very light calves was sharply reduced from peak levels of a few years back.

The following table shows stocker and feeder movement into the eight Corn Belt states, as reported by the Department of Agriculture:

	1943	1942
January	103,830	122,560
February	84,524	78,888
March	138,315	102,774
3-month total	326,669	304,222
April	141,706	154,306
May	99,128	115,089
June	81,352	98,805
3-month total	322,186	368,200
6-month total	648,855	672,422
July	93,730	90,509
August	160,460	220,101
September	399,514	386,570
3-month total	623,704	699,170
9-month total	1,272,559	1,371,592
October	578,693	—
November	390,900	—
December	223,163	—
3-month total	1,192,756	—
12-month total	2,564,348	—

U. S. SEEKS WAREHOUSE MEN

Men who are not now using their highest skill in war work and are experienced in warehouse operational management are urged to apply to the U. S. Civil Service Commission for an opportunity to serve in a vital wartime activity—the movement and storage of food and other agricultural products. The need is for experienced help for both supervisory and inspector positions. Positions as examiner pay from \$2,433 to \$4,428 per year, including federal overtime pay.

Persons are desired who are familiar with the warehousing of processed goods such as fresh meats, cheese, canned goods, and various kinds of warehouse products that are placed in both cold and dry storage facilities. Announcement 271 for agricultural warehouse manager and application forms may be obtained at first and second class postoffices, Civil Service regional offices, or from the United States Civil Service Commission's Washington office.

ARE YOU
BUYING CASINGS
with CONFIDENCE?
SAYER & CO. INC.
195 WILSON AVE.
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ADELmann HAM BOILERS

By special ruling of the War Production Board, repair parts and replacements for Aluminum Ham Boilers may be obtained under certain conditions. Ask for particulars today.

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European Representatives: R. W. Bellans & Co., 6 Stanley St., Liverpool & 12 New Bond Street, London. Australian and New Zealand Representatives: Gallin & Co., Pty. Ltd., Office in Principal Cities. Canadian Representatives: C. A. Pemberton & Co., Ltd., Toronto, Ontario.

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CANNING MACHINERY FOR FRUITS • VEGETABLES • FISH • ETC.

DEHYDRATING EQUIPMENT
A. K. ROBINS & CO. INC. BALTIMORE, MD.

WRITE FOR CATALOGUE



Recent War Agency Orders Affecting the Meat Industry



CLIMAXING a year of the heaviest carload freight loading in the nation's railroad history, the Office of Defense Transportation has issued a further revised version of its General Order ODT 18, which requires maximum loading of railroad freight cars.

The order (General Order ODT 18A), which became effective November 1, superseded General Order ODT 18, Revised, as amended, and also incorporates Special Directions ODT 18A-1, 18A-2, and 18A-3, and General Permit ODT 18A-1, which are being issued concurrently with General Order ODT 18A.

ODT officials pointed out that the new order makes no radical changes in current loading requirements, but that the old order is being amplified to meet changed loading conditions. The new order, like General Order ODT 18, Revised, establishes loading requirements for carload freight. It has general application with respect to carload freight offered for transportation at any point of origin in the continental United States, whether such freight is destined to a point in the United States or otherwise and incorporates a section of the old order which provides that, under stated circumstances, not in excess of

three consigners may consolidate in a single car separate consignments of carload freight originating at the same point of origin, for shipment to net in excess of three consignees at not in excess of three destinations. Among the meat packing and allied products for which minimum loading requirements are given in the revised order are lard, lard substitutes, oleomargarine, vegetable oil shortening, canned foodstuffs, green salted hides, calf and kip skins, cattle hides, shearlings and wool skins.

Paragraph (d) of Section 500.72 in GO ODT 18A provides that the loading requirements as established in this section shall not be construed as requiring "that a car containing carload freight requiring refrigeration, heating, or ventilation in transit be loaded beyond the refrigerating, heating, or ventilating capacity of such car." Specifically exempted from loading requirements is "carload freight consisting of livestock or other live animals or live poultry."

CAN CONSERVATION ORDER—WPB recently reissued Conservation Order M-81, relating to cans made of tinplate and terneplate, incorporating all amendments to October 23, 1943. The revised order formally incorporates certain

changes in tinplate specifications which were prescribed by the order as previously amended July 17. Prior to the issuance of CO M-81 as revised October 23, the combined packing quotas for chili con carne, meat loaf, meat spreads, sausage in casings, bulk sausage meat and potted meat (as specified in Schedule II of the order) were established at 100 per cent of total 1942 pack of products in these classifications, plus 75 per cent of 1942 pack of chopped luncheon meats. The new packing quota is established at 100 per cent of the total 1942 pack of all of these meat products, including chopped luncheon meats. This represents an increase of 25 per cent in the application of the luncheon meat quota. The total packing quota thus provided may be divided among any or all of the authorized products.

USED CONTAINERS.—WPB has ruled that rejected corrugated and fibre containers are considered as new containers until they have been used for the packing of a product. Accordingly, so-called "reject boxes" must be considered new containers insofar as they relate to the provisions of Order L-317. WPB said the question had frequently been asked whether fibre and corrugated shipping containers rejected during the course of manufacture or upon delivery because of errors in size, printing, etc., were considered as used containers under provisions of the limitation order.

CAN YOU ANSWER THESE FOUR SALT QUESTIONS?

- Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-5.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

SAVE MONEY WITH NIAGARA EQUIPMENT

FOR PACKING PLANT COLD STORAGE

NIAGARA Air Conditioning Fan Coolers are superior for all food storage and processing. Niagara "No Frost" is an improved, cost-saving method of preventing ice formation on cooler coils—saves loss of time—no defrosting—no corrosion hazard—avoids maintenance troubles and saves 25% in size and capacity of cooling equipment. Representatives in principal cities. Address inquiries to



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boys.

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JAMISON
BUILT COLD STORAGE DOORS

STOCKS AT SEVEN MARKETS

Stocks of all cuts of pork meats as well as lard during October showed further reductions but the decline was not nearly so pronounced as that registered in September. On October 4 the ceiling price for live hogs became effective and in protest against this action hog producers proceeded to hold back shipments of hogs, despite the fact that there were many in the country ready for slaughter. This was done in the belief that the government might rescind the ceilings. The reduction in hog marketing lasted for only two weeks, but was instrumental in cutting into the pork and lard production for the month of October.

Holdings of pork meats on October 31 at 101,207,367 lbs. were 6,452,367 lbs. smaller than the September 30 total and compared with only 79,210,201 lbs. on October 31, 1942. While holdings of S. P. meats at 49,725,816 lbs. at the close of business on October 31 showed an increase over the 47,961,910 lbs. on hand on October 1 and compared with 41,828,334 lbs. on November 1, 1942, total holdings of D. S. meats and other cut meats showed reductions compared with a month earlier. On November 1, 1943 stocks of D. S. meats amounted to 38,865,727 lbs. compared with 45,155,-674 lbs. a month earlier and 26,071,606 lbs. a year ago. Other cut meats totaled 12,616,332 lbs. at the close of business on October 31, compared with 14,542,-658 lbs. a month earlier and 11,310,261 lbs. on October 31, 1942.

Stocks of all lard on hand on Novem-

ber 1, 1943 amounted to 28,171,301 lbs., compared with the October 1 total of 40,808,623 lbs. and 18,211,895 lbs. on November 1, 1942.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on September 30, 1943, with comparisons as especially compiled by The National Pro-

visioner:	Oct. 31,	Sept. 30,	Oct. 31,
	1943, lbs.	1943, lbs.	1943, lbs.
Tot. S.P. meats	49,725,816	47,961,910	48,211,334
Tot. D.S. meats	38,865,727	45,155,674	26,071,664
Other cut meats	12,616,332	14,542,658	11,310,261
Tot. all meats	101,207,875	107,660,242	79,120,201
P.B. lard	4,860,408	5,707,714	8,205,441
Other lard	23,310,939	35,100,904	*10,006,454
Total lard	28,171,301	40,808,628	18,211,895
S.P. reg ham	2,212,715	2,103,912	6,418,316
S.P. skin'd ham	15,764,603	16,345,158	16,683,354
S.P. bellies	29,718,673	28,490,460	23,777,374
S.P. picnics	2,029,824	1,015,380	976,290
D.S. bellies	18,319,365	19,178,044	17,900,962
D.S. fat backs	22,546,362	25,977,630	17,106,644

*Included in the 10,006,454 lbs. of other lard is a total of 2,191,212 lbs. reported in store at Chicago for account of FSCC.

CHICAGO PROVISION STOCKS

A comparatively slight reduction was noted in the November 1 report of the holdings of total cut meats at Chicago, compared with a month earlier. At the same time the out-of-storage movement of lard was stepped up and holdings at the close of business on October 31 showed a sizable reduction compared with a month ago.

The inventory on October 31 revealed that a total of 62,302,876 lbs. of pork meats was still on hand, compared with 66,390,400 lbs. a month earlier and only 38,262,997 lbs. on November 1, 1942. With but one exception, all classes of S.P., D.S. and other cut meats showed a reduction from the preceding month.

The exception was the combined volume of S.P. picnics and S.P. Boston shoulders, which total, standing at 670,015 lbs., compared with 668,630 lbs. a month earlier.

Prime steam lard made during October amounted to 1,952,950 lbs. This compared with 2,758,863 lbs. in October, 1942. The November 1 holdings of old lard amounted to 19,688,938 lbs. compared with 32,196,909 lbs. on October 1 and only 4,970,242 lbs. on November 1, 1942. Total lard in stock at the close of business on October 31 at 21,641,888 lbs. was 11,995,421 lbs. smaller than the preceding month and compared with 18,627,078 lbs. on the corresponding date in 1942.

A total of 12,898,823 lbs. of D.S. clear bellies was on hand on November 1, compared with 13,977,527 lbs. on October 1 and 6,357,795 lbs. on November 1, 1942.

Stocks of provisions at Chicago at the close of business on October 31 will comparisons follow:

	Oct. 31, 1943, lbs.	Sept. 30, 1945, lbs.	Oct. 31, 1942, lbs.
All bbl. pk. (bbls.)	1,974	2,002	1,148
P.S. lard (a.)	1,952,950		2,175,528
P.S. lard (b.)		1,440,400	2,175,528
Other lard	19,688,938	32,196,900	4,770,320
Total lard	21,641,888	33,637,830	5,947,848
D.S. cl. bellies (contract)	104,200	243,300	357,000
D.S. cl. bellies (other)	12,704,623	13,734,227	6,000,000
D.S. rib bellies			2,000
D.S. rail backs	19,223,992	21,560,005	8,950,000
S.P. ham	743,400	744,300	2,825,770
S.P. bacon	5,788,400	6,391,134	4,900,000
S.P. bacon	14,266,768	13,149,410	18,600,000
S.P. picnics, S.P.			10,000,000
Bost. shdras	870,075	668,630	1,000,000
Other cut meats	8,710,126	9,867,182	5,487,000
Total cut meats	62,302,876	66,390,400	38,225,770
(a) made since Oct. 1,			(b) Made from
Oct. 1, 1942, to Oct. 1, 1943.			

RECORD LARGE HOG SUPPLIES MOVE PRICES LOWER; MINUS CUTTING MARGINS DROP

(Chicago costs and prices, first four days of week.)

With a huge volume of hogs arriving on the local market this week packers were afforded a chance further to reduce their costs and proceeded to do so without any delay. By Thursday the top for live hogs had dropped

to \$14.30, the lowest price since July 30. As a result of this decline in prices the minus cut-out margins on the various weights of hogs showed further reductions, ranging from 29c to 40c.

	180-220 lbs.				220-240 lbs.				240-270 lbs.				
	Pet. live wt.	Pct. yield	Price per lb.	per cwt.	Pet. live wt.	Pct. yield	Price per lb.	per cwt.	Pet. live wt.	Pct. yield	Price per lb.	per cwt.	
Regular hams	13.9	20.2	21.4	\$ 2.97	13.7	19.4	21.0	\$ 2.88	12.9	18.1	25.0	\$ 2.97	
Skinned hams									5.3	7.5	20.0	1.06	
Picnics	5.6	8.1	20.0	1.12	5.4	7.7	20.0	1.08	1.54				
Boston butts	4.2	6.1	24.5	1.03	4.1	5.8	24.5	1.00	1.42	4.1	5.8	23.5	
Loin (blade in)	10.1	14.6	23.3	2.35	9.8	13.9	21.8	2.14	3.03	9.7	18.6	20.8	
Bellies, S. P.	11.0	15.9	17.3	1.90	9.5	13.5	16.3	1.56	2.20	3.9	5.5	15.3	
Bellies, D. S.					2.1	3.0	15.0	.32	.45	8.5	12.0	15.0	
Fat backs						3.2	4.5	10.5	.34	.47	4.5	6.8	10.0
Plates and joints						3.0	4.3	11.1	.30	.43	4.5	6.8	10.1
Ribs, bone in						2.2	3.4	12.4	.27	.38	2.2	3.1	12.4
S. S. lard, per wt.	2.2	8.2	12.4	.27									
Spareribs	12.5	18.1	12.8	1.90	11.0	15.0	12.8	1.21	2.00	10.1	14.2	12.8	
Regular trimmings	1.6	2.8	16.0	.26	1.6	2.8	13.5	.22	.31	1.6	2.3	12.0	
Feet, tails, neckbones	3.1	4.5	17.8	.55	2.9	4.1	17.8	.73	.28	4.0	17.8	.50	
Offal and miscellaneous	2.0	2.9		.12	1.9	2.0	2.8		.12	.18	2.0	2.8	
Credit for subsidy						.51	.72		.51	.72			.51
				1.30	1.37				1.30	1.83			1.30
TOTAL YIELD AND VALUE	69.0	100.0		\$14.26	\$20.68	70.3	100.0		\$13.96	\$19.76	71.0	100.0	
													\$13.91 \$19.88
Cost of hogs						Per cwt. alive			Per cwt. alive			Per cwt. alive	
Condemnation loss						\$14.17			\$14.31			\$14.35	
Handling and overhead						.07	Per cwt.		.07	Per cwt.		.07	Per cwt.
						.54	fin. yield		.47	fin. yield		.42	fin. yield
TOTAL COST PER CWT.													
TOTAL VALUE						\$14.78	\$21.42		\$14.85	\$21.06		\$14.84	\$20.88
—Cutting margin						14.26	20.68		13.96	19.76		13.01	19.88
+ Cutting margin						.52	.74		.89	1.30		.98	1.28
—Margin last week									1.22	1.76		1.22	1.76

MARKET SUMMARY

Hogs and Pork

HOGS

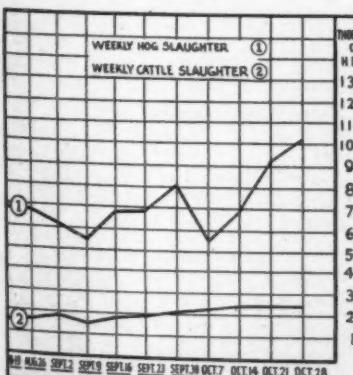
Chicago hog market this week: Hogs over 190 lbs. were 25@35c lower while lighterweights were 35@50c lower. Sows were steady to strong.

	Week ago
Chicago, top	\$14.30
4 day avg.	14.15
Kan. City, top	14.00
Omaha, top	13.85
St. Louis, top	14.15
Corn Belt, top	13.80
Peoria, top	—
Receipts—20 markets	14.40
4 days	535,000
Slaughter—	
27 points*	1,010,573
Cut-out	180- 220- 240-
results	220 lb. 240 lb. 270 lb.
This week...	.52 .89 .93
Last week...	.92 1.22 1.22

PORK

Chicago carlot pork:	
Green hams,	
all wts.	20%@21½
Loins, all wts.	19½@22%
D.S. bellies,	19½@22%
all wts.	14½
Picnics,	
all wts.	19%
Reg. trim'ngs.	17%
New York:	
City	Western
Loins, 12 lbs. down	23½
Hams, reg.,	26½
under 14 lbs.	23½
Hams, skinned,	25½
under 14 lbs.	25½
Spareribs, medium	13½
Shldrs., regular	20½
Boston butts, 4-8 lbs.	24%
Chicago	27½
Lard—Cash	13.80n
Loose	12.80n
Leaf	12.75n

*Week ended October 29.



Cattle and Beef

CATTLE

Chicago cattle market this week: Good and choice steers were 25@35c higher while cows were 25c up and bulls advanced 50c.

	Week ago
Chicago steer, top	\$16.35
4 day avg.	14.50
Kan. City, top	14.00
Omaha, top	13.85
St. Louis, top	14.15
Corn Belt, top	13.80
Receipts—20 markets	14.35
4 days	526,000
Slaughter—	
27 points*	912,845
Cut-out	180- 220- 240-
results	220 lb. 240 lb. 270 lb.
This week...	.52 .89 .93
Last week...	.92 1.22 1.22

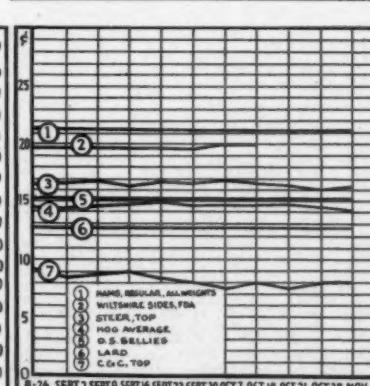
BEEF

Steer carcass, utility	
to choice	
New York—	
Non-Kosher	\$16.50@22.25
Kosher	16.75@22.20
San Francisco,	
700@800 lb.	21.75 21.75
Dr. canners,	
all weights	12%
Cutters,	
all weights	12%
Bologna bulls,	
all weights	13½

*Week ended October 29.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS	
	Chicago October 31
Total Lard	21,641,888
Total Cut Meats	62,302,876



DETAILED INFORMATION INDEX

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By-Products

HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows	.15½	.15½
Kipskins	.20	.20
Calfskins	.23½@27	.23½@27
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

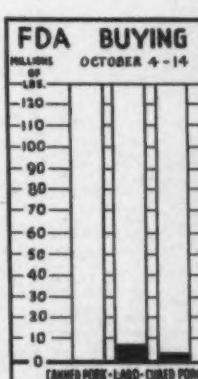
New York tallow slow.	
Extra	8.62½
Chicago tallow steady.	
Prime	8.62½
Chicago greases slow.	
A-White	8.75
New York greases slow.	
A-White	8.75
Chicago by-products:	
Cracklings	1.21
Tankage,	
unit ammo.	5.53
Blood	5.53
Digester tankage	
60%	71.04
Cottonseed oil	12.50@13.125
	12.50@13.125

BUSINESS INDICATORS

Wholesale Prices (1926=100)	Oct. 23	Oct. 24
All commodities	102.9	99.7
Food	104.8	103.1
Prices (1926=100) Aug.	Aug.	Aug.
	1943	1942
Farm Products	123.5	106.1

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

	Week ended Nov. 4, 1943 per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commer., all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commer. and good, all wts.	18
Cow, utility, all wts.	16
Bison, short loins, choice	24
Forequarters, choice	19
Cow hindquarters, good and commer.	19
Cow forequarters, good and commer.	17

+Beef Cuts

Steer, hfr., short loins, choice	33
Steer, hfr., short loins, good	30
Steer, hfr., short loins, commer.	28
Steer, hfr., short loins, utility	22
Cow, short loins, good and commer.	25
Cow, short loins, utility	22
Steer, heifer round, choice	24
Steer, heifer round, good	21
Steer, heifer round, commer.	19
Steer, heifer round, utility	16
Steer, hfr., loin, choice	26
Steer, hfr., loin, good	23
Steer, hfr., loin, commer.	21
Cow, loin, good and commer.	23
Cow, loin, utility	20
Cow round, good and commer.	19
Cow round, utility	16
Steer, heifer rib, choice	24
Steer, heifer rib, good	23
Steer, heifer rib, commer.	21
Steer, heifer rib, utility	19
Cow rib, good and commer.	21
Cow rib, utility	19
Steer, hfr., sirloin, choice	27
Steer, hfr., sirloin, good	26
Steer, hfr., sirloin, commer.	23
Steer, hfr., cow flank, all grades	13
Cow sirloin, good and commer.	21
Cow sirloin, utility	18
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	20
Steer, hfr., reg. chuck, good	19
Steer, hfr., reg. chuck, commer.	18
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and commer.	18
Cow reg. chuck, utility	16
Steer, hfr., chuck, choice	19
Steer, hfr., e.c. chuck, good	18
Steer, hfr., e.c. chuck, commer.	16
Steer, hfr., e.c. chuck, utility	15
Cow, e.c. chuck, good and commer.	16
Cow, e.c. chuck, utility	15
Steer, hfr., foreshank, all grades	12
Cow foreshank, all grades	12
Steer, heifer brisket, choice	16
Steer, heifer brisket, good	15
Steer, heifer brisket, commer.	14
Steer, heifer brisket, utility	11
Cow brisket, good and commer.	14
Cow brisket, utility	11
Steer, heifer back, choice	21
Steer, heifer back, good	20
Cow back, good and commer.	19
Cow back, utility	16
Steer, hfr., arm chuck, choice	19
Steer, hfr., arm chuck, good	18
Cow arm chuck, good and commer.	17
Cow arm chuck, utility	15
Steer, hfr., short plate, good and choice	14
Steer, hfr., short plate, commer. and utility	13
Cow short plate, good and commer.	13
Cow short plate, utility	13

*Quotations on beef items include permitted additions for Zone 5, plus 50¢ per cwt. for local delivery.

Veal

Choice carcass	20
Good carcass	19
Choice saddles	23

*Beef Products

Brains	7%
Hearts, cap off	15
Tongues, fresh or frozen	22
Sweetbreads	28
Ox-tails, under 1/2 lb.	8
Tripe, scalded	7% @ \$1
Tripe, cooked	14
Livers, unblemished	23
Kidneys	11

*Veal Products

Brains	9%
Calf livers, Type A	49%
Sweetbreads, Type A	39%
*Prices cariot and loose basis. For lots under 500 lbs. add \$0.025. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.	

DOMESTIC SAUSAGE

(Quotations cover grade AA.)

Pork sausage, hog casings	25
Pork sausage, bulk	25
Frankfurters, in sheep casings	25
Frankfurters, in hog casings	25
Bologna, artichoke	25
Liver sausage in beef rounds	25
Liver sausage in hog bungs	25
Smoked liver sausage in hog bungs	25
Head cheese	25
New England luncheon specialty	25
Minced luncheon specialty, choice	25
Tongue and blood	25
Blood sausage	25
Sausage	25
Polish sausage	25

*Prices based on zone 5, plus \$1.00 per cwt. in sales to retailers and purveyors of meats when no local delivery is made. Prices include basic or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. w'hse. stock)	25
In 425-lb. bbls., delivered	25
Saltpeter, less than ton lots, f.o.b. N.Y.	25
Dbl. refined granulated	25
Small crystals	25
Medium crystals	25
Large crystals	25
Pure rfd. gran. nitrate of soda	25
Pure rfd. powdered nitrate of soda	25
Salt, per ton, in minimum car of 20,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	25
Medium, kiln dried	25
Rock, bulk, 40-lb. cans	25
Starch	25
Raw, 96 basis, f.o.b. New Orleans	25
Standard gran. f.o.b. refinery (2%)	25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	25
Dextrose, in car lots, per cwt. (cotton) in paper bags	25

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausages.)

Beef casings:	
Domestic rounds, 1% to 1½ in., 180 pack	16
Domestic rounds, over 1½ in., 140 pack	16
Export rounds, wide, over 1½ in., 14 in.	40
Export rounds, medium, 1% to 1½ in.,	22
Export rounds, narrow, 1% in., under	22
No. 1 weasands	.05
No. 2 weasands	.05
No. 1 bungs	.10
No. 2 bungs	.10
Middle, scaling, 1% @ 2 in.	.10
Middle, select, white, 2022 in.	.50
Middle, select, extra, 24 x 24 in.	.50
Middle, select, extra, 2½ in. & up	.50
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.05
10-12 in. wide, flat	.05
8-10 in. wide, flat	.05
6-8 in. wide, flat	.05
Hog casings:	
Extra narrow, 20 mm. & dn.	.20
Narrow medium, 29@32 mm.	.20
Medium, 32@35 mm.	.25
English, medium, 35@38 mm.	.75
Wide, 38@43 mm.	.50
Extra wide, 43 mm.	.50
Export bungs	.22
Large prime bungs	.17
Medium prime bungs	.15
Small prime bungs	.10
Middle, per set	.50

SPICES

(Basis Chicago, original bbls., bags or boxes)	
Allspice, prime	20
Blanched	31
Chili pepper	25
Cloves	40
Cloves, Amoyens	25
Zanzibar	25
Ginger, Jamaica, unbleached	25
Mace, Fancy Bands	1.00
East Indies	.50
East & West Indies Blend	.50
No. 1	.50
Nutmeg, fancy Bands	.50
East Indies	.50
East & West Indies Blend	.50
Paprika, Spanish	.50
Pepper, Cayenne	.50
Pepper, No. 1	.50
*Black Malabar	11
*Black Lampung	.50
Pepper, white Singapore	15
*Munton	15
*Packers	15
*Nominal quotations.	

SEEDS AND HERBS

Caraway seed	.05
Cominos seed	.15
Coriander Morocco bleached	.15
Genoese Morocco natural No. 1	.15
Mustard seed, fancy yellow	.25
American	.25
Marjoram, Chilean	.25
Oregano	.25

MARKET PRICES

New York

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commer.....	19
Steer, heifer, utility.....	17
Cow, good and commer.....	19

The above quotations do not include charges for koshering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/2
Steer, heifer, triangle, good.....	20 1/2
Steer, heifer, triangle, commer.....	19 1/2
Steer, heifer, triangle, utility.....	17 1/2
Steer, hfr., reg. chuck, choice.....	24
Steer, hfr., reg. chuck, good.....	22 1/2
Steer, hfr., reg. chuck, commer.....	21 1/2
Steer, hfr., reg. chuck, utility.....	18 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50¢ per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/2
Steer, heifer, rib, good.....	24 1/2
Steer, heifer, rib, commer.....	22 1/2
Steer, heifer, rib, utility.....	20 1/2
Steer, hfr., loin, choice.....	21
Steer, hfr., loin, good.....	20 1/2
Steer, hfr., loin, commer.....	24 1/2
Steer, hfr., loin, utility.....	21 1/2

Above prices are for Zone 9, plus 50¢ per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down.....	23 1/2
Shoulders, regular.....	20 1/2
Buttocks, regular, 4/8 lbs.....	24 1/2
Hams, regular, under 14 lbs.....	23 1/2
Hams, skinned fresh, under 14 lbs.....	25 1/2
Picnics, fresh, bone in.....	19 1/2
Pork trimmings, extra lean.....	8 1/2
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	18 1/2
Pork loins, fresh, 10/12 lbs.....	26 1/2
Shoulders, regular.....	21 1/2
Buttocks, boneless, C. T.	31
Hams, skinned, under 14 lbs.....	25 1/2
Picnics, bone in.....	19 1/2
Pork trimmings, extra lean.....	8 1/2
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	19
Boston butts, 4/8 lbs.....	27 1/2

*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down.....	44
Cooked hams, skinless, fatted, 8 lbs. down.....	47 1/2

*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/18 lbs.....	27 1/2
Skinned hams, over 18 lbs.....	30 1/2
Skinned hams, under 14 lbs.....	30
Skinned hams, 14/18 lbs.....	30
Skinned hams, over 18 lbs.....	29
Picnics, bone in.....	26 1/2
Bacon, western, 8/12 lbs.....	26 1/2
Bacon, city, 8/12 lbs.....	26
Beef tongue, light.....	31
Beef tongue, heavy.....	31

*Quotations on pork items are for less than 8,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, November 3, 61 to 90 lbs.....	\$19.56
100 to 119 lbs.....	19.26
120 to 136 lbs.....	19.45
137 to 153 lbs.....	19.44

***DRESSED VEAL

Hide off

Choice, 170#215 lbs.....	2268
Good, 170#215 lbs.....	2168
Consumer, 170#215 lbs.....	1968
Utility, 170#215 lbs.....	1768
**Quotations are for zone 9 and include 50¢ for delivery. An additional 3¢ per cwt. is permitted if wrapped in stockinette.	

**DRESSED SHEEP AND LAMBS

Lamb, choice.....	26 1/2
Lamb, good.....	25
Lamb, commercial.....	23
Mutton, good.....	18 1/2
Mutton, commer., m.....	12 1/2

**Quotations are for zone 9, plus 50¢ for koshering.

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, NOV. 4, 1943

REGULAR HAMS

Fresh or Frozen

S.P. 8-10 10-12 12-14 14-16

21 1/2 21 1/2 21 1/2 20%

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Broad Demand Evident in Tallow and Grease Market

NEW YORK, NOVEMBER 3, 1943

TALLOW AND GREASE.—The broad demand which has existed for all types of tallow on this market for many months continued to rule the trade during the past week, but supplies were of such light dimensions that only a very small part of the demand was appeased. Really to satisfy the orders which remain on hand, quite a sizable supply of tallow would need to be offered. The cattle slaughter under federal inspection has been slowly increasing for some weeks and this development has lent a bit of encouragement to members of the tallow market, who foresee an eventual increase in the amount of this product.

Greases were in broad demand, also, but the supply of this product continues to run much below the demand. Buyers are anxious to buy any grade of grease and have been willing to pay the ceiling price asked. Now that hog slaughter under federal inspection has increased to the largest since the early part of this year, there is some hope being felt among trade members that there will be a comparable increase in the amount of product made available.

STEARINE.—Supplies of this product are not liberal by any means and the demand of the trade is for quite an increased production. Firm prices are quoted as traders await more liberal supplies.

NEATSFOOT OIL.—Active demand rules the market for neatsfoot oil but the supplies of this product are very meager. Only increased production will really test the position of the market, as supplies now being offered are too light to attract buyers.

OLEO OIL.—Broad demand continues for oleo oil but there has been no improvement in the position of this market as the supply is too small to fill even a small part of the orders which light to attract buyers. Many orders have been on hand for some time.

CHICAGO, NOVEMBER 4, 1943

TALLOW.—Demand of soapers for tallow was very broad during the past week. These interests were willing to take any grade of tallow at the ceiling price but the supply of all kinds of tallow was very light and did not come anywhere near meeting the needs of the trade. Should cattle slaughter continue to increase as it has for the past seven weeks, tallow men feel that there may be a chance for at least a slight improvement in the amount of tallow offered. One factor to be considered is the quality of the cattle supply. Many of the cattle which have been swelling receipts at terminal markets for the past few weeks have been feeder cattle which need further fattening before they are suitable for slaughter.

STEARINE.—Supplies of stearine compare with the amount of tallow being offered in that there is not enough being made available to satisfy the demand of the market.

OLEO OIL.—Offerings of oleo oil have shown no signs of increasing but the demand remains very broad. Prices were quoted firm at ceilings, which are: Extra, 13.04c, and prime, 12.75c.

NEATSFOOT OIL.—There has been no change in the neatsfoot oil market for some time as supplies remain very limited. Quotations are: Pure, 18c and cold test, 26c.

GREASE OIL.—There were no reports of trade in grease oil and prices remained unchanged. Quotations are: No. 1, 14 1/4c; prime burning, 15 1/4c; prime inedible, 16c and special No. 1, 13 1/2c. Acidless tallow oil is quoted at 13 1/2c.

GREASES.—A sharp increase in the hog kill last week and continued heavy hog marketing during the week just closed have afforded grease traders some hope that there may be a big increase in the amounts of the different types of greases being offered to the trade.

BY-PRODUCTS MARKETS

Among the members of the trade it is hoped that there will be an increase in the amount of packinghouse by-products offered as the slaughter of cattle and hogs during the past few weeks has increased.

Blood

Unit
Ammonia
\$1.00

Unground, loose*

Digester Feed Tankage Materials

Unground, per unit ammonia..... \$1.00
Liquid stick, tank cars..... 2.00

Packinghouse Feeds

Carries,
Per ton
65% digester tankage, bulk..... \$76.00
60% digester tankage, bulk..... 76.00
55% digester tankage, bulk..... 76.00
50% digester tankage, bulk..... 76.00
45% digester tankage, bulk..... 76.00
50% meat and bone meal scrapes, bulk..... 62.00
†Blood-meal..... 62.00
Special steam bone-meal..... 50.00

50.00 @ 35.00

*Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

Per ton
Steam, ground, 3 & 50..... \$25.00 @ 35.00
Steam, ground, 2 & 26..... 35.00 @ 35.00

Fertilizer Materials

Per ton
High grade tankage, ground
10@11% ammonia..... \$3.85 @ 4.00
Bone tankage, unground, per ton..... 30.00 @ 35.00
Hoof meal 4.25 @ 4.50

Dry Rendered Tankage

Per ton

Hard pressed and expeller unground
45 to 75% protein..... \$1.25

Gelatine and Glue Stocks

Per cwt
Calf trimmings (limed)..... \$1.00
Hide trimmings (limed)..... 90
Sinew and pizzles (green, salted)..... 1.00

Per ton
Cattle jaws, skulls and knuckles..... \$40.00 @ 42.00
Pig skin scraps and trim, per lb..... 75 @ 75

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Per ton
Round shins, heavy..... \$70.00 @ 80.00
Flat shins, heavy..... 70.00 @ 70.00
Blades, buttocks, shoulders & thighs..... 65.00 @ 70.00
Hoofs, white..... 52.50 @ 65.00
Hoofs, house run, assorted..... 55.00 @ 65.00
Junk bones 37.50 @ 45.00

Delivered Chicago.

Animal Hair

Winter coil dried, per ton..... \$22.00
Summer coil dried, per ton..... 22.00
Winter processed, black, lb..... 1.00
Winter processed, gray, lb..... 1.00
Cattle switches 4.00

STEDMAN
2-STAGE
HAMMER MILLS

Builders of Dependable Machinery Since 1834

for REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

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WILLIBALD SCHAEFER

COMPANY
SAINT LOUIS

Processors

• Converters

TALLOW & GREASE
BLOOD, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL
INDEPENDENT MEAT PACKERS ASSOCIATION

Your
offerings
invited

HIDES AND SKINS

Three packers clear bulk of Oct. hides at ceiling—New York packers sold up on steers—Country hides sold up—Some small packer trade still pending.

Chicago

PACKER HIDES.—At the opening of the week the new buying permits were in the hands of tanners and trading in Oct. hides got under way promptly. Action was first noticed in the small packer and country hide markets, but late on the opening day one of the local big packers began to move hides, and trading by two other packers got under way next day. There has been no confirmation of trading on the part of the fourth packer, due to absence from the city, but it is thought that hides in that quarter have been at least ear-marked for disposal.

All trading in packer hides has been at ceiling prices. Where the optional method of salting is used, heavy Colorados moved with other heavy brands at $14\frac{1}{2}$ c; in such cases, ex-light brands move with lights, also at $14\frac{1}{2}$ c.

Three of the packers indicate that they have moved the bulk of their Oct. hides that will be available for sale. It is understood that steers were pretty well cleaned out, especially heavies; there are, however, some light cows and branded cows left over, and possibly a few light steers, but these are about the last of the better quality hides for this year and the WPB appears to be committed to the policy of building up a back-log of hides during the current heavy slaughter to carry the industry through the season of reduced slaughter later on.

Figures for total federal inspected slaughter of cattle for Oct. are not yet available but will probably be not far below the all-time record of 1,280,000 head reported for Oct. 1942. Shipments during the month have shown steady expansion, although a good number are going back to farms for feeding. The War Meat Board estimated inspected

slaughter for week ended Oct. 30 at 296,000 head, as against 288,000 for previous week.

OUTSIDE SMALL PACKER.—The small packer market was active early on the opening day of the week, and is quotable at ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, f.o.b. shipping points. Some buying permits are reported to have been increased slightly, without change in others. The increase in slaughter is still rather spotty and buying permits have not been entirely filled. In some instances, though, this seems to be due to a disposition on the part of buyers to be a little choosey on offerings still available.

PACIFIC COAST.—There is no definite news as yet from the Coast market, except that it is still quotable at ceiling price of $13\frac{1}{2}$ c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. Some small productions have probably moved and others are being ear-marked.

FOREIGN WET SALTED HIDES.—At the Tanners' Council meeting in New York late last week, Harold Connell of the WPB announced that it has been agreed to establish a Joint Hide Control Office in Washington, in which the U.S. and United Kingdom will have equal representation, and Canada as a member will participate as her interests may appear. The function of this agency will be to receive offers of hides through the usual channels in the respective countries, to determine upon purchases and allocations of such offers to the respective countries, and to inform the appropriate governmental agencies in each country of the offers they might accept. There is hope in the trade that the previously reported division of imports, 70 percent to the U.K. and 30 percent to the States, might be changed.

Early this week, England bought in the South American market 3,000 Nacional steers at steady price of $16\frac{1}{2}$ c; 1,000 Nacional reject steers sold at $14\frac{1}{2}$ c, 1,500 Nacional cows at 14c, and 2,000 LaBlanca extremes 118 pesos, all com-

ing to the States. A local buyer paid 152 pesos for 1,200 Municipal unbrined kips, 9-13 kilos. Later England bought 3,000 Frey Bentos steers, 2,500 Anglo ex-lites, and 3,000 Municipal light steers; 2,000 more Municipal light steers came to the States.

COUNTRY HIDES.—There was a good movement of country all-weight hides early in the week at the ceiling of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points, with brands going at a cent less. There was some disposition to sell hides ahead in view of the uncertainty as to the details of the revision of Amendment No. 8 to the price schedule, due to be released before Dec. 1. The head of the Hide & Leather Section of OPA, at the Tanners' Council meeting, announced that the OPA is still working on this amendment, as well as five others covering imported pickled sheepskins, cabrettas, finding leather for shoe repairs, reptile leather, and raw and tanned shearlings for commercial use.

CALFSKINS.—Packer calfskins are strong at 27c for heavies and $23\frac{1}{2}$ c for lights under $9\frac{1}{2}$ lbs.; action on Oct. production is expected by early next week, but most trading will be on New York selection.

City calfskins are firm at $20\frac{1}{2}$ c for 8/10 lb., and 23c for 10/15 lb., but trading this week has been in good part on New York selection, at New York prices. Country calf sold at 16c for 10 lb. and down, and 18c for 10/15 lb.

KIPSKINS.—Kip skin production is increasing but market on packer kips is called strong at 20c for 15-30 lb. natives and $17\frac{1}{2}$ c for brands; Oct. kips will probably move by early next week, but mostly on New York selection.

City kip skins appear to have been well absorbed this week and market is called strong at 18c for 15-30 lb. natives and 17c for brands, with New York selection used as a basis in some cases.

SHEEPSKINS.—Further news regarding a new ceiling for packer shearlings is still lacking but the market was active this week at price established by one packer last week. Six cars of packer shearlings moved basis \$1.50 for No. 1's; production of No. 2's is negl-



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Regular Duty Carries 3,600 lbs. per Set
Heavy Duty Carries 8,000 lbs. per Set
Wheels in Metal, Molded Plastic Wheels

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of Domestic Industries, Inc.

710 N. Brownwood Ave., Albion, Mich. Eastern Factory: 444-48 Somerville Ave., Somerville (Boston), Mass. Toronto, Canada:
United Steel Corporation, Ltd., Canadian Licensee.

Drop-forged $\frac{3}{4}$ " thick top plate with integral king bolt pin . . . Oversize SAE 1045 steel axle with Hyatt bearing . . . Swivel ball bearing of twin circles in hardened raceways . . . (Brinell 250).

SERVICE

Wanted:

MEAT PLANT MANAGER

Large organization has immediate opening in Arizona for experienced packing plant superintendent. Must be able to handle company operations, including labor negotiations, plant slaughtering of beef, veal, lamb, pork, curing and smoking pork, and manufacturing sausage. Position is permanent and offers attractive future. Give age, draft status, employment record, detailed experience in meat operations and date available. Replies held strictly confidential. Address 488, The National Provisioner, 407 So. Dearborn St., Chicago, 5, Ill.

gible and market quoted \$1.15@1.20. Some outside packer shearlings were reported moving at \$1.40 for No. 1's but small packer market not well established. Good steady demand for pickled skins at individual ceiling prices; market usually quoted \$7.75@8.00 per doz. packer sheep and lamb skins. Wool pelts are quotable higher, based on increased wool yield. Couple cars Nov. pelts reported sold this week at \$2.70 for northern natives and \$2.85@2.90 for westerns, per cwt. liveweight basis. Sales of all Nov. pelts by an outside mid-west packer are credited at \$2.90@2.95 per cwt. liveweight basis for straight run.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES		Prev. week	Cor. week
Week ended		Nov. 5, '43	1942
Hvy. nat. stra.	@15½	@15½	@15½
Hvy. Tex. stra.	@14½	@14½	@14½
Hvy. butt			
Brnd'd stra...	@14½	@14½	@14½
Hvy. Col. stra.	@14		@14
Ex-light Tex. stra	@15	@15	@15
Brad'd cows...	@14½	@14½	@14½
Hvy. nat. cows...	@15½	@15½	@15½
Lt. nat. cows...	@15½	@15½	@15½
Nat. bulls...	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins...	23½@27	23½@27	23½@27
Kips, nat...	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@17½
Slunks, reg...	@1.10	@1.10	@1.10
Slunks, hrs...	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS		
Nat. all-wins...	@15	@15
Brnd'd...	@14	@14
Nat. bulls...	@11½	@11½
Brnd'd bulls...	@10½	@10½
Calfskins...	20½@23	20½@23
Kips...	@18	@18
Slunks, reg...	@1.10	@1.10
Slunks, hrs...	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES		
Hvy. steers...	@15	@15
Hvy. cows...	@15	@15
Buffs...	@15	@15
Extremes...	@15	@15
Bulls...	11 @11½	11 @11½
Calfskins...	16 @18	16 @18
Kipskins...	@16	@16
Horeskins...	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS		
Pkr. shearlings...	@1.50	@1.50ax
Dry pelts...	27 @28	27 @28

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 30, 1943, were 5,529,000 lbs.; previous week, 4,279,000 lbs.; same week last year 4,645,000 lbs.; Jan. 1 to date, 220,569,000 lbs.; corresponding period a year earlier, 231,801,000 lbs.

Shipments of hides from Chicago for week ended October 30, 1943, were 4,593,000 lbs.; previous week 4,113,000 lbs.; same week last year, 5,274,000 lbs.; Jan. 1 to date 188,217,000 lbs.; corresponding period a year earlier, 247,443,000 lbs.

BUY—BUY—BUY—BUY—BUY

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

WEEK'S CLOSING MARKETS

LATE NEWS FLASHES

FRIDAY'S CLOSING

Provisions

The hog market was steady to 5¢ lower with sows selling steady. Top was \$1425, paid sparingly. Trading on meats was comparatively light with most sales in a 4900 lb. way. Reported sales included 20/up fresh skinned hams, ceiling, delivered Chicago; 10/14, 14/18 and 18/up S.P. skinned hams outside at ceiling; 18/up S.P. skinned hams, ceiling, delivered Chicago; green rough jowls ceiling, slightly deferred; 6/12 D.S. backs; special lean and fresh regular trimmings; 8/12 and 12/16 S.P. bellies;

Cottonseed Oil

Crude prices are: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625; Area F, 12.50.

Quotations on New York's bleachable cottonseed oil, Friday's close, were: November 14.15; December 14.00; January 14.00; March 14.00.

FDA PURCHASES

PURCHASES.—On October 26 purchases by the FSAC included 2,285,000 lbs. dressed packer hog sides, 1,210,000 lbs. frozen pork loins, 1,843,963 lbs. cured pork products, 2,957,952 lbs. lard, 80,000 lbs. refined pork fat and 77,484 bundles, 100 yards each, hog casings. The purchase for October 27 included 12,902,974 lbs. canned pork products and 1,650,080 lbs. dehydrated pork.

LIVESTOCK RECEIPTS BY TRUCK

Receipts of driven-in livestock at 68 public stockyards throughout the country during September, 1943, included 1,091,172 cattle, 396,430 calves, 1,941,447 hogs and 1,097,570 sheep. During the same month in 1942, truck receipts totaled 1,148,579 cattle, 447,696 calves, 1,785,985 hogs and 985,882 sheep.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended October 30, 1943, were reported as follows:

	Week Oct. 30	Previous week	Same week
Cured meats, lbs.	31,542,000	24,750,000	31,640,000
Fresh meats, lbs.	57,469,000	29,580,000	40,347,000
Lard, lbs.	8,118,000	11,554,000	5,225,000

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CHICAGO 43, ILLINOIS

LIVESTOCK MARKETS

Weekly Review

Kansas Feeder Urges Management Plan

IN a recent speech before the annual meeting of Tanners' Council of America in New York City, Will J. Miller, secretary of the Kansas Livestock Association, told his listeners of a livestock plan offered by the industry and listed four "wants" of the cattlemen.

First, said Miller, cattlemen want official Washington to make a definite statement of what is wanted in the way of beef production during the coming year—as to weights desired, type, volume, and degree of finish.

Second, they want governmental agencies to stop threatening the imposition of price ceilings on live cattle, and so-called price rollbacks, whatever that term may mean. Such threats, he said, deter feeders from undertaking such a long-time enterprise as feeding cattle.

Third, cattlemen want the administration to recognize the feeder and the feeding industry as essential to the

nation's beef producing program, and last, they want OPA to revise the ceilings on grain-fed beef, basing such revision on grade and finish and more accurately reflecting fair relationship between cattle prices and feeding costs.

Miller said there seems to be a fixed belief that there is plenty of beef on the range and that all that is necessary is to ship it to market and thence to the retail store. This belief, perhaps, is due to the oft-repeated statement that our cattle numbers are now at an all-time high mark, that there are plenty of cattle in the country ready for slaughter, and that the shortage of beef is caused by cattlemen holding back their animals for higher prices.

Cattle numbers are at a record high, something like 81 million head, Miller conceded, but of this number less than half are beef cattle, ready to be transformed into beef now or in the immediate future. There are not only 7,000,000 more cattle in the country than ever before, but these cattle produce more beef and veal per animal unit than was the case 20 years ago. The percentage of breeding cows in our herds is higher, and we produce more

calves per cow than was the case 20 years ago.

Today, the livestock and meat industry faces other problems, continued Miller. Huge losses of meat and serious shortages of beef for American fighting forces and civilian consumers may develop this winter and next spring, according to statements made by the Livestock and Meat Council, in urging the government to put into the meat problem the principles of meat management recommended by the livestock and meat industry.

During last July, Miller reported, 30 per cent fewer feeder cattle went into feedlots than for the same month a year earlier; in August, 47 per cent fewer feeder cattle went in than in August, 1942. September saw a slight improvement, but despite this the number on feed for slaughter is well below the normal requirements. Later reports showed larger numbers of cattle bought to return to the country for further feeding.

Although present livestock numbers are believed to total around 80,000,000 head, Miller declared that 42,000,000, or more, of these cattle are cows, heifers, and calves being kept for milk, or milk stock, and only about 39,000,000 head are available for beef. Of this quantity, over one-third are breeding stock which must be retained on farms and ranches to maintain production.

Miller warned that the large number of regulations and others have resulted in widespread confusion and uncertainty, both in the meat and livestock industry, the uncertainty being one of the reasons cattle feeders are no longer willing to run the risk of suffering severe losses. Without confidence, fewer and fewer cattle will go to feed lots. To remedy this loss of confidence, he said, the livestock and meat industry has presented to the government a sound, workable plan to bring order out of chaos. Under the plan, flexible

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for September, 1943:

	Steers				Lambs				Hogs			
	Dollars per cwt.	Sept.	Aug.	Sept.	Dollars per cwt.	Sept.	Aug.	Sept.	Dollars per cwt.	Sept.	Aug.	Sept.
1943	1943	1942	1943	1943	1942	1943	1943	1942	1943	1943	1943	1942
Live animal prices, Chicago ¹	\$15.62	\$15.65	\$14.93	\$14.98	\$13.99	\$14.20	\$15.05	\$14.72	\$14.72	\$14.72	\$14.72	\$14.72
Wholesale meat prices, New York ²	21.98	21.98	22.68	23.68	25.68	25.57	27.77	23.80	23.80	23.80	23.80	26.81
Composite retail meat prices.												
New York ³	36.12	36.48	37.31	39.60	39.21	35.34	29.31	29.46	32.40			
Value of carcass meat from 100 lbs. live animal (Dollars)												
Wholesale—New York ⁴	\$12.83	\$12.83	\$13.55	\$12.56	\$12.58	\$13.61	\$12.80	\$12.80	\$14.42			
Retail—New York ⁵	17.12	17.29	17.68	18.68	18.51	16.68	15.43	15.51	17.06			

¹Average good and choice, steers, 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ²Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnics, fresh loins and carbon lard combined in proportion to their respective yields from live weight. ³Composite av. of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. ⁴90 lb. of beef carcass, 49 lb. of lamb carcass and 53.75 lb. of principal hog products, including lard. ⁵47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products, including lard.

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prices, at levels at or below existing ceilings, would result from effective control of consumer demand, through rationing, and the proper management by the government of its meat procurement.

The speaker gave "three good reasons" why the War Meat Board should be given authority to put this program of meat management into operation. The board, he said, has at its command facts and figures as to the daily available supply of meats and the daily requirements, the necessary organized machinery to administer the program on an equitable basis for all concerned, and can and will operate at the minimum expense, since the board membership is composed of men actively engaged in their particular lines of the meat producing, processing, and distributing industry.

WESTERN LAMB REPORT

In California during the past week, light rains fell in the lower valley while higher mountain areas experienced both snow and rain. Practically all sizable bunches of range and mountain lambs have been marketed, with most West Coast packers now depending upon a subnormal supply of pastured and fed lambs for their expected sharply curtailed lamb slaughter until the 1944 spring lamb crop arrives. Fat lamb prices have advanced 25@50c recently. Some choice grades of lardino clover 90-to 95-lb. offerings scored \$14.00 f.o.b. motor truck shipping point.

From Montana it was reported that lamb trading was relatively quiet. Around four cars of old ewes sold at \$4.50 per head. In Utah, many bands of yearling ewes normally finding ready outlet each fall as replacement stock were still unsold. Prospects were that they would have to be shipped to terminal markets.

SEPT. COST OF LIVING UP

The cost of living for city workers increased in the month from August to September by 0.4 per cent after declining 1.5 per cent in the previous three months, Secretary of Labor Perkins reported recently. The largest increase was in clothing prices as new fall lines were introduced. Prices for food were 0.1 per cent higher but there were wide variations in different parts of the country.

In September, the Bureau of Labor's index of living costs stood at 123.7 per cent of the average for 1935-39. This was 5 per cent higher than in September last year, 6½ per cent above the May, 1942, level, and 22½ per cent above January, 1941, base date for the Little Steel formula.

BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them to insure Victory.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, November 4, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily net quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$12.25@13.10	\$11.60@12.75			
140-160 lbs.	12.75@13.50	12.60@13.50			
160-180 lbs.	13.35@13.85	13.35@14.10	\$13.25@13.85	13.35@13.90	12.75@13.25
180-200 lbs.	13.65@14.20	14.10@14.15	13.60@13.90	13.75@14.00	13.25@13.75
200-220 lbs.	14.10@14.25	14.10@14.15	13.75@13.90	13.90@14.00	13.75 only
220-240 lbs.	14.10@14.25	14.10@14.15	13.75@13.90	13.95@14.00	13.75 only
240-270 lbs.	14.15@14.30	14.10@14.15	13.75@13.90	13.95@14.00	13.75 only
270-300 lbs.	14.20@14.30	14.10@14.15	13.75@13.90	13.95@14.00	13.75 only
300-330 lbs.	14.20@14.30	14.10@14.15	13.75@13.90	13.90@14.00	13.75 only
330-360 lbs.	14.20@14.30	13.90@14.10	13.75@13.85	13.85@14.00	13.70@13.75
Medium:					
160-220 lbs.	12.50@13.75	12.50@14.00	12.50@13.75	12.10@13.85	12.60@13.60
SOWS:					
Good and Choice:					
270-300 lbs.	13.90@14.00	13.40@13.50	13.50@13.70	13.40@13.50	13.40 only
300-330 lbs.	13.85@13.90	13.40@13.50	13.50@13.70	13.40@13.50	13.40 only
330-360 lbs.	13.80@13.90	13.40@13.50	13.50@13.65	13.40@13.50	13.40 only
360-400 lbs.	13.75@13.85	13.40@13.50	13.50@13.65	13.40@13.50	13.40 only
Good:					
400-450 lbs.	13.75@13.85	13.40@13.50	13.50@13.60	13.35@13.50	13.40 only
450-550 lbs.	13.60@13.75	13.40@13.50	13.50@13.60	13.35@13.50	13.30@13.40
280-550 lbs.	12.75@13.50	13.00@13.40	13.00@13.50	12.25@13.50	13.15@13.25
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.55@16.40	15.50@16.25	14.50@15.75	14.25@15.75	15.25@16.25
900-1100 lbs.	16.00@16.60	15.50@16.25	14.75@16.00	14.25@15.75	15.50@16.50
1100-1300 lbs.	16.00@16.75	15.50@16.50	15.00@16.15	14.50@16.50	15.50@16.50
1300-1500 lbs.	16.00@16.75	15.50@16.50	15.00@16.15	14.50@15.75	15.50@16.50
STEERS, Good:					
700-900 lbs.	13.75@15.50	13.75@15.00	13.25@14.75	12.50@14.25	13.50@15.50
900-1100 lbs.	14.00@15.75	13.75@15.25	13.50@15.00	12.75@14.50	13.50@15.50
1100-1300 lbs.	14.25@15.75	14.00@15.50	13.75@15.00	12.75@14.50	13.50@15.50
1300-1500 lbs.	14.25@16.00	14.00@15.50	13.75@15.00	12.75@14.50	13.50@15.50
STEERS, Medium:					
700-1100 lbs.	11.50@14.25	11.50@13.75	11.50@13.75	11.00@12.75	11.00@13.50
1100-1300 lbs.	11.50@14.25	11.50@14.00	11.75@13.75	11.25@12.75	11.00@13.50
STEERS, Common:					
700-1100 lbs.	9.75@11.50	10.00@11.50	9.75@11.75	9.50@11.25	9.00@11.00
HEIFERS, Choice:					
600-800 lbs.	15.50@16.25	14.50@15.50	14.25@15.25	13.75@15.50	14.50@15.75
800-1000 lbs.	15.50@16.30	14.50@15.50	14.50@15.50	14.00@15.75	14.50@15.75
HEIFERS, Good:					
600-800 lbs.	13.50@15.50	13.00@14.50	13.00@14.25	12.00@14.00	12.25@14.50
800-1000 lbs.	13.50@15.50	13.00@14.50	13.00@14.50	12.00@14.00	12.25@14.50
HEIFERS, Medium:					
500-900 lbs.	10.75@13.50	10.00@13.00	10.50@13.00	10.00@12.00	10.00@12.25
HEIFERS, Common:					
500-900 lbs.	9.25@10.75	8.25@10.00	9.00@10.50	8.50@10.00	8.50@10.00
COWS, All Weights:					
Good:					
Good	12.00@12.75	11.00@12.00	11.25@12.50	11.00@12.25	10.25@12.00
Medium	10.50@12.00	9.25@11.00	9.50@11.25	9.00@11.00	9.25@10.25
Cutter and common	7.50@10.50	7.00@9.25	7.25@9.50	7.25@9.00	7.00@9.25
Canner	6.50@7.50	5.50@7.00	6.00@7.25	5.75@7.25	6.25@7.00
BULLS (Ylgs. Excl.), All Weights:					
Beef, good:					
Beef, good	12.25@12.75	10.00@11.00	10.75@11.25	10.50@10.85	9.50@10.50
Sausage, good	11.75@12.50	10.00@11.00	10.50@11.00	10.25@10.65	9.50@10.50
Sausage, medium:					
Sausage, medium	10.00@11.75	8.50@10.00	8.25@10.50	9.50@10.25	8.75@9.50
Sausage, cutter & com.	9.00@10.00	7.50@8.50	8.00@8.25	7.50@9.50	7.25@8.75
VEALERS, All Weights:					
Good and choice:					
Good and choice	14.00@15.00	13.75@15.00	12.50@14.50	12.50@14.00	12.00@14.00
Common and medium	10.00@14.00	11.00@13.75	9.00@12.50	8.50@12.50	8.00@12.00
Cull	8.00@10.00	7.00@11.00	7.50@9.00	6.00@8.50	6.00@8.00
CALVES, 500 lbs. down:					
Good and choice:					
Good and choice	11.25@12.00	10.75@13.00	10.50@12.50	10.50@13.00	10.00@12.50
Common and medium	8.00@11.25	8.00@10.75	8.00@10.50	8.00@10.50	7.50@10.00
Cull	7.25@8.00	6.50@8.00	6.00@8.00	6.00@8.00	6.00@7.50
Slaughter Lambs and Sheep: ¹					
LAMBS, Choice:					
Good and choice*	13.50@14.35	13.00@13.75	13.50@14.35	13.75@14.50	13.00@13.75
Medium and good*	12.00@13.25	11.50@12.75	12.25@13.25	12.50@13.50	11.00@12.75
Common	9.75@11.75	9.00@11.25	10.25@12.00	10.50@12.25	9.00@10.75
YLGS. WETHERS:					
Good and choice*	11.50@12.50				11.75@12.50
Medium and good*	10.50@11.25				10.50@11.50
EWES:					
Good and choice*	5.50@6.25	5.25@6.00	5.75@6.15	5.25@5.80	5.50@6.25
Common and medium	4.50@5.50	4.00@5.25	4.75@5.50	4.25@5.25	4.25@5.25

PACIFIC COAST LIVESTOCK

Receipts for five days ended Oct. 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,800	2,950	4,600	525
San Francisco	1,170	90	2,350	8,500
Portland	3,285	565	4,650	2,750

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 17,111 cattle, 2,909 calves, 36,236 hogs and 14,222 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 30, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 1,468 hogs; Swift & Company, 3,062 hogs; Wilson & Co., no hogs; Western Packing Co., Inc., 3,764 hogs; Agar Packing Co., 6,153 hogs; Shippers, 4,129 hogs; Others, 38,765 hogs.

Total: 22,876 cattle; 4,443 calves; 53,212 hogs; 19,890 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,766	1,345	7,489	11,647
Cudahy Pkg. Co.	4,367	1,268	3,492	10,105
Swift & Company	3,385	1,890	5,286	13,100
Wilson & Co.	4,178	1,078	3,130	3,956
Campbell Soap Co.	2,196	—	—	—
Others	9,147	554	1,619	2,956
Total	29,081	6,135	21,016	41,764

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	6,353	8,846	12,894
Cudahy Pkg. Co.	4,526	5,905	9,104
Swift & Company	5,035	5,389	9,258
Wilson & Company	2,273	4,933	2,740
Others	—	18,084	—
Total	21,378	cattle and calves;	43,107 hogs

and 33,996 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,371	2,478	10,614	8,222
Swift & Company	5,059	4,847	9,451	6,520
Hunters Pkg. Co.	1,997	—	9,663	866
Hill Pkg. Co.	—	—	2,674	—
Krey Pkg. Co.	—	—	5,811	—
Laclede Pkg. Co.	—	—	5,125	—
Siebold Pkg. Co.	—	—	928	—
Others	4,003	79	628	1,299
Shippers	11,873	2,036	17,300	1,932
Total	27,303	9,440	62,160	18,779

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,715	149	6,738	7,783
Armour and Company	3,080	13	6,113	7,665
Swift & Company	2,470	220	3,492	7,146
Others	212	1	33	—
Shippers	3,980	—	3,881	1,951
Total	13,407	383	19,757	24,545

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	4,065	1,108	14,137	11,666
Armour and Company	3,587	1,280	12,273	5,121
Others	2,291	242	1,016	3,365
Total	9,943	2,630	27,426	20,152

Not including 1,811 cattle, 120 calves, 6,165 hogs and 10,754 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,304	2,724	6,128	2,070
Wilson & Company	4,395	2,883	5,989	1,802
Others	233	—	829	—
Total	8,962	5,607	12,946	3,872

Not including 506 cattle, 1,910 hogs and 1,033 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,339	811	14,415	2,164
Guggenheim Pkg. Co.	609	—	—	—
Dunn & Ostertag	83	—	20	—
Fred W. Dold	184	—	672	—
Sanflower Pkg. Co.	37	—	156	—
Pioneer Pkg. Co.	35	—	—	—
Excel Pkg. Co.	641	—	—	—
Others	4,312	—	1,074	228
Total	8,240	811	16,337	2,392

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,495	3,957	2,848	13,462
Swift & Company	5,248	3,878	3,207	17,614
Blue Bonnet Pkg. Co.	405	21	542	—
City Pkg. Co.	217	6	855	—
H. Rosenthal	142	9	67	—
Total	11,507	7,871	7,519	31,076

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,898	3,709	25,111	10,184
Cudahy Pkg. Co.	1,205	1,082	—	3,125
Dakota Pkg. Co.	1,559	30	—	—
Swift & Company	4,398	5,869	42,492	9,430
Others	7,197	845	—	—
Total	17,539	12,145	67,508	22,739

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,443	247	4,378	14,222
Swift & Company	2,089	595	5,843	9,292
Cudahy Pkg. Co.	1,555	314	8,256	3,085
Others	2,370	160	2,511	916
Total	7,457	1,316	15,988	27,525

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	—	—	7,215	399
E. Kahn's Sons Co.	2,340	—	—	—
Lohrey Packing Co.	28	—	305	—
H. H. Meyer Pkg. Co.	10	—	4,827	—
J. F. Schrotz P. Co.	15	—	4,041	—
J. F. Stegner Co.	297	279	—	—
Others	1,971	765	804	124
Shippers	—	77	4,272	5,069
Total	4,661	1,121	21,464	5,529

Not including 737 cattle and 1,385 hogs bought direct.

TOTAL PACKERS' PURCHASES

Week ended	Cor.	Prev.	
Oct. 30	week	week	
Cattle	182,282	193,760	173,865
Hogs	368,435	335,497	259,972
Sheep	252,322	291,681	224,024

Week of Oct. 29, 1943.

Year ago.

Two years ago.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Oct. 29	2,030	722	15,501	11,26
Sat., Oct. 30	1,484	179	6,381	6,26
Mon., Nov. 1	14,505	2,053	31,790	14,76
Tues., Nov. 2	7,066	1,035	26,863	7,76
Wed., Nov. 3	11,797	934	26,889	16,78
Thurs., Nov. 4	7,500	800	22,000	16,40

*Including 4,170 cattle, 400 calves, 55,900 hogs and 20,053 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Oct. 29	2,084	81	1,060	—
Sat., Oct. 30	526	38	331	32
Mon., Nov. 1	4,107	189	790	62
Tues., Nov. 2	2,869	230	500	48
Wed., Nov. 3	4,729	302	121	1,76
Thurs., Nov. 4	3,500	100	1,000	1,00

Week's total.

Prev. week.

Year ago.

Two years ago.

+NOVEMBER AND YEAR RECEIPTS

November	Year
1943	1942
1943	1942

Cattle	Hogs	Sheep
40,868	34,404	1,774,183
4,842	4,523	1,926,730
5,350	5,228	208,16
5,868	5,688	4,180,21

All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep
Week ended Oct. 30	\$15.15	\$14.45	\$5.40
Previous week	14.20	14.65	12.60
1943	15.25	14.65	5.75
1941	14.41	10.10	5.00
1940	11.55	6.05	3.95
1939	9.60	6.70	3.50
1938	10.20	7.80	3.10

Avg. 1938-1942.

\$11.55 \$9.10 \$4.25 \$18.4

HOG RECEIPTS, WEIGHTS AND PRICES

No.	Vt.	Price
Rec'd	Ibs.	Av.
117,400	251	\$15.15
112,559	254	14.65
103,692	254	14.90
98,286	244	14.20
122,094	240	6.25
90,216	243	7.00
100,452	234	8.00

Avg. 1938-1942.

*Receipts and average weight for week ended Oct. 30, 1943, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, November 4.

Week ended Nov. 4.

Packers' purchases.

Shippers' purchases.

Total.

40,866 \$4.25

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., November 4.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, barrows and gilts 200 lb. up were 55@60c lower, white sows were 60@75c lower than last week's close.

Hogs, good to choice:

160-180 lb.	\$12.10@13.45
180-200 lb.	13.20@13.70
200-330 lb.	13.20@13.80
330-360 lb.	13.20@13.80

Sows:

270-360 lb.	\$13.10@13.65
360-400 lb.	13.10@13.65
400-550 lb.	12.90@13.45

Including hogs at 31st street.

At 20 markets:

Cattle	Hogs	Sheep	
379,000	616,000	338,00	
447,000	598,000	322,00	
382,000	499,000	375,00	
1941	277,000	421,000	350,00
1940	269,000	528,000	341,00

At 11 markets:

Cattle	Hogs	Sheep	
310,000	421,000	338,00	
447,000	598,000	322,00	
382,000	499,000	375,00	
1941	277,000	421,000	350,00
1940	269,000	528,000	341,00

At 7 markets:

Cattle	Hogs	Sheep	
273,000	461,000	348,00	
310,000	421,000	338,00	
264,000	398,000	322,00	
1941	201,000	293,000	284,00
1940	189,000	375,000	340,00

Watch Classified page for good news.

The National Provisioner—November 6, 1943

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 25 centers for the week ended October 30, 1943.

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.381 2.07

.700 14.86

.863 7.28

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Position Wanted

SALES POSITION—Chicago area. Experience covers all types packing house products, including branch house, general office executive work—10 years' independent wholesale sales and 15 years' selling in Chicago market. Draft exempt. W-482, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, New York.

CASING MANAGER: production, sales purchases hog, sheep, beef. Desires connection with progressive packed or casing house who requires services of casing expert. Experience covers every phase of casing industry. W-483, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

OPERATING executive: 20 years' experience; fully acquainted modern manufacturing, especially canning. 44 years old. Best reference. Wishes connection with progressive concern. Available December 1. W-484, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE foreman: Experienced, all products. Young, aggressive, draft exempt. Can handle help. Available; go anywhere. W-490, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

For Sale

FOR SALE: Going profitable New England plant—BAI. Fully equipped for hog cutting, smoked meats, sausage and canned meat production. Owner retiring. W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HORSE MEAT for sale either in the quarter or boned. If interested write to M. C. CRAFT & CO., 314 No. Eighth St., Springfield, Ill.



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NEW AND IMPROVED MODEL
250 TO 1000 POUND CAPACITIES
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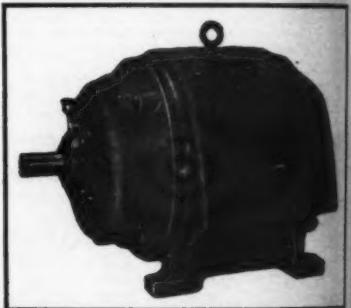
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Partridge

PORK PRODUCTS — SINCE 1876
The H. H. MEYER PACKING CO.
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Vogt's Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Men Wanted

WANTED

EXPERIENCED working sausage foreman capable of taking complete charge of U. S. inspected kitchen with potential volume of 75,000 lbs. weekly. Must be familiar with government regulations. Advise in application if you have had canning experience. Give salary expected, references and previous experience. Opening in large Texas city. Address Box No. W-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED

EXPERIENCED working Sausage Foreman capable of taking complete charge of U. S. inspected kitchen with potential volume of 100,000 lbs. weekly. Must be familiar with government regulations. Give salary expected, references and previous experience. HOEGELEIN PROVISION COMPANY, San Antonio 7, Texas.

CHEF for experimental work with experience in soups and poultry products in canning industry. State experience, former employers, salary, full particulars, how soon available and personal data in first letter. W-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working Foreman to take charge of Pork and Beef kill floor. HOME PACKING CO., Ann Arbor, Mich.

Plants Wanted

WANTED TO BUY small complete packing house that is now operating. Prefer middle western states. W-486, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago 5, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 3—Vertical Cookers or Dryers, W-48 x 4'10" high; 1—515-CRE Mitts & Merrill Bag 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks. No. 63-B Meat Grinder; rendering tanks; tank dryers. Inspect our stock at 325 Dorcas Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City, N. Y.

FOR SALE OR EXCHANGE

25 h.p. Electric Motor: two phase, 60 cycle, 460 R.P.M., \$125.00. Boss Silent Cutter; No. 5 built, \$50.00. Ammonia Receiver, about 300 lbs. Need small freight elevator. COLDWATER PROVISION COMPANY, Coldwater, Mich.

DRYER (Louisville Type) 6'x30' Rotary Dryer with 4" steam tubes. Dryer is mounted on adjustable tilt base, complete with motor, drive and feed screw. Will demonstrate. Price \$500.00.

BOX 36, Bedford, Ohio.

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COMPLETE refrigerating plant, Remington Ammonia Compressor, 25 H.P. Electric Motor, W-480, Message Box Doors, 350 ft. Track, Meat Hook, etc. D. L. Snyder, 131 W. Pratt St., Baltimore, Md.

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**BLACK HAWK HAMS AND BACON
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